



## Christmas menu

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**45 €/person**

for groups from 20 to 60 guests

### Welcome glass of Prosecco

### SALAD BAR

Salad mix, fresh cucumber, cherry tomatoes, radish, boiled beetroot, corn, paprika, selection of olives, mini mozzarella, balsamic cream<sup>12</sup>, sweet vinegar<sup>12</sup>, olive oil

#### SAUCES

/3 of your choice/

Caesar dressing<sup>4,6,7,10</sup>

Pesto<sup>3,5,6,7,8,9</sup>

Cucumber mustard<sup>1,10</sup>

Vinaigrette<sup>10</sup>

Metropole sauce<sup>9</sup>

Honey mustard<sup>10</sup>

#### SALADS

/2 of your choice/

Tuna Nicoise salad<sup>3,4,10</sup>

Baked chorizo salad with potatoes, boiled eggs and yogurt dressing

Chicken Caesar salad<sup>1,4,10</sup>

Greek salad<sup>7</sup>

Oven baked sweet potatoes, walnuts and Feta cheese<sup>7,8,10</sup>

Red cabbage salad with fennel and green apple

#### MAIN COURSE

/2 of your choice/

Salmon fillet with carrot sauce

Sea bass fillet with caper salsa

Baked turkey fillet with cranberry sauce

Duck leg confit with cherry sauce

Roast beef with red wine sauce

Beef cheeks in red wine sauce

#### SIDE DISHES

/2 of your choice/

Ratatouille with pesto sauce

Potato gratin with cheese<sup>1,7</sup>

Creamy risotto with pumpkin

Bulgur with herbs<sup>7</sup>

Thyme and cinnamon roasted sweet potatoes

Boiled potatoes with herbs<sup>7</sup>

#### DESSERT

/2 of your choice/

Salted caramel cream<sup>7</sup>

Gingerbread dessert with caramel<sup>1,3,7,8</sup>

Meringue roulade with cherries

Vienna chocolate cake

Honey cake<sup>1,3,7</sup>

Fresh fruit salad

Freshly baked bread<sup>1,3,6,8,11</sup>

Still water with lemon and mint

Tea or coffee

Preorder is needed 8 days before the dinner.

Prices per person, including VAT.

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#### LIST OF ALLERGENS

dish can include allergens and products of their content

1 - Cereals, gluten; 2 - Crustaceans; 3 - Eggs; 4 - Fish; 5 - Peanuts; 6 - Soybeans; 7 - Milk; 8 - Nuts; 9 - Celery;  
10 - Mustard; 11 - Sesame seeds; 12 - Sulfur dioxide; 13 - Lupin; 14 - Molluscs

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