

HILTON FRANKFURT CITY CENTRE

MEET IN THE CITY



HILTON FRANKFURT CITY CENTRE

MEET IN THE CITY



BUFFET



BREAKFAST



SNACK BUFFET



MENU





GREAT START INTO THE DAY

BREAKFAST



HEALTHY START

Soy Milk
Skimmed Milk
Crunchy-, Coconut-, Fruit Muesli
Bircher Muesli
Cereals
Porridge
Yoghurt
Fruit Salad
Pecan Nuts
Dried Fruits
Sliced Fruits
Whole Fruits

EUR 22,- per Person
Valid for Groups of 30
Persons or more*

*an extra 5,-€ per Person, if less than 30
Persons

RELAXED START

Fresh Juices
Coffee & Tea
Selection of Bread and Rolls
Croissants
Pastries
Margarine & Butter
Honey
Nutella
Jam (for Diabetics too)
Selection of sliced Meat &
Sausages
Selection of Cheese
Fish Plates

EUR 25,- per Person
Valid for Groups of 30 Persons
or more*

*an extra 5,-€ per Person, if less than 30
Persons

POWERFUL START

Fresh Juices
Coffee & Tea
Selection of Bread and Rolls
Croissants
Pastries
Margarine & Butter
Honey
Nutella
Jam (for Diabetics too)
Selection of sliced Meat &
Sausages
Selection of Cheese
Fish Plates
Eggs Benedict
Natural & Fruit Yoghurt
Milk
Yoghurt Drink
Cereals
Sliced Fruits

EUR 27,- per Person
Valid for Groups of 30 Persons
or more*

*an extra 5,-€ per Person, if less than 30
Persons

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a staff member



TIME FOR SOME REST

SNACK BUFFET



MEDITERRANEAN BREAK

Beef Carpaccio | Lime-Pine Nut Marinade
Tomato | Mozzarella | Basil Oil | Olive Bread
Ratatouille-Salad | Fried Shrimps

Lamb Chop | Eggplant & Leek Vegetables
Tuna Medallion | Bean Salad
Potato-Olive Tortilla | Cress | Sour Cream

Lemon Tiramisu
Nougat Crème Brûlée
Fruit Skewer

ASIAN BREAK

Sandwiches | Pork Roast | Teriyaki Cream
Mie Noodle Salad | Shiitake | Coriander | Peanuts
Poultry Salad | Coconut | Sweet Chili

Roasted Canard
Japanese Cabbage | Soy Sauce
Black Tiger Shrimp
Pak Choi
Wok Vegetables
Smoked Tofu
Sauce Sweet-sour

Mango-Parfait | Curry Aromas
Sesame Cake
Sweet Sushi

FRANKFURT BREAK

Sour Dough Bread | Liver Sausage | Chives
Potato Salad | Diced Bacon | Onion | Hessian Mustard
Salad with traditional Hessian Cheese | Apple | Walnut

Zander Filet | Lentil Vegetables | Filet of Farmers Pork | Mashed Potatoes | Dark Beer Sauce
Ravioli with Herbs | Root Crop Stock

Frankfurt Crown Cake
Filled Doughnuts
Frankfurt Pudding

EUR 32,- per Person
Valid for Groups of 30 Persons or more*

* An extra 8,-€ per Person, if less than 30 Persons

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a staff member



FOOD FOR THE HEART AND SOUL

SOUP, SALAD, SANDWICH, SWEETS



VITAL BUFFET

Carrot-Orange Soup

Buckwheat Salad | Chives | Yoghurt
Multigrain-Noodle Salad | Corn |
Eggplant | Rape Oil

Multigrain Baguette | Bresso | Carrot
| Rye buns | Turkey Breast |
Avocado | Pumpernickel Bread |
Curd with Herbs | Trout

Melon & Papaya Salad
Greek Yoghurt | Honey | Oats
Rubli Cake Slices

EUR 32,- per Person
Valid for Groups of 10 Persons
or more

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AMERICAN BUFFET

Corn-Cream Soup | Popcorn

Coleslaw Salad
Beef Salad | Pearl Onion | Gherkin |
BBQ Sauce

Wheat Tortilla | Caesar Salad |
Chicken Breast
Sandwich | Roast Beef | Mustard-
Mayonnaise
Stone Oven-Baguette | Cheddar |
Coleslaw

Mini Donuts
Cream Cheese Cream | Strawberry
Sauce
Cup Cake

EUR 34,- per Person
Valid for Groups of 10 Persons
or more

MAINHATTAN BUFFET

Hessian Potato Soup | Bacon Stripes

Potato Salad | Diced Bacon | Onion |
Parsley
Frankfurt Style Sausage Salad |
Radish | Bell Pepper | Gherkins

Crusty Bread | Homemade Smoked
Ham | Gherkin
Multigrain Baguette | Hessian Cream
Cheese | Chives
Lye Rolls | Red Sausage | Vinegar
Onion

Curd Balls
Chocolate Pudding
Stewed Berry Compote | Vanilla
Sauce

EUR 36,- per Person
Valid for Groups of 10 Persons or
more



TIME FOR A REFRESHMENT

BUFFET PROPOSALS

MEDITERRANEAN BUFFET

Selection of Leaf Lettuce with different Toppings
Homemade Balsamic- and Yoghurt Dressing
Exquisite Vinegars and Oils

Pasta Salad | Mushrooms | Milan Pepperoni | Peas
Salad from Dual Zucchini | Serrano Ham | Tomato
Letscho Salad | Estragon Marinade
Basil-marinated Vegetables | Parmesan Chips
Turkey Vitello | Lime | Collar
Marinated Feta Cheese | Olives | Herbs | Croutons

Rocket Cream | Mozzarella Pearls

Breast of Guinea Fowl | Grapes Jus
Sea Trout | Dill-Cucumber Veloute
Pork Tenderloin with Parma Ham

Seared Celery Vegetables
Sage-Fennel
Beans Vegetables

Paella Rice
Rosemary Potatoes

Linguine | Mushrooms | Tomato | Young Spinach | Blue Cheese | Béchamel

Lemon Tiramisu
Chocolate Mousse | Olive Oil
Crème Catalàn
Marinated Fruit Salad

EUR 49,- per Person
From 30 Persons

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TIME FOR A REFRESHMENT

BUFFET PROPOSAL

ASIAN BUFFET

Selection of Leaf Lettuce with different Toppings
Homemade Sesame-Plum Dressing
Exquisite Vinegars and Oils

Glass Noodle Salad | Pineapple | Carrots | Shrimps | Coriander
Bean Sprout Salad | Sesame | Chili | Peanuts
Chinese Cabbage Salad sweet and sour | Mango
Thai Turkey Salad | Lemon Grass | Ginger
Pork Belly | Peach-Chutney

Tom Kha Gai

Chicken Curry | Kefir
Pork Loin | Apricot Jus
Perch Fillet | Coconut Brew

Cabbage-Plum Vegetables
Wok Vegetables
Sesame Spinach

Jasmine Rice
Lemon Grass | Potatoes

Fried Egg Pasta | Peanuts | Rocket Salad

Baked Banana
Lychee Mango Mousse
Coconut Cream
Inlaid Pineapple

EUR 49,- per Person
From 30 Persons

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TIME FOR A REFRESHMENT

BUFFET PROPOSAL

MAINHATTAN BUFFET

Selection of Leaf Lettuce with different Toppings
Homemade Balsamic- and Yoghurt Dressing
Exquisite Vinegars and Oils

Sausage Salad | Gherkin Pickled with Mustard Seed | Onions | Parsley
Potato Salad | Egg | Bacon
Beetroot | Sour Cream | Onions | Cucumber
Cucumber Salad | Dill | Pear
Beef Cap of Rump | Horseradish Stock

Potato Stew | Cured Pork

Chicken Breast | Prune Gravy
Roast Beef | Beer Sauce
Pike-Perch Fillet | Frankfurter Herb Sauce

Kohlrabi Vegetables
Carrots
Roasted Cauliflower

Young Potatoes
Borage Rice

Pasta Gratin | Pepper | Leek | Tomato

Apple Pie
Pumpnickel-Cherry Casserole
Blackberry Cream
Fruit Salad

EUR 54,- per Person
From 30 Persons



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TIME FOR A REFRESHMENT

3-COURSE MENU PROPOSALS

CALF

Cream Soup made of Sugar Snaps
I Buckhorn I Croutons

Veal Tenderloin Steak I Asparagus
I Young Potatoes I Sauce
Hollandaise

Nougat Sandwich I Mango Ragout
I Cassis Sorbet

EUR 39,- per Person
Up to 30 Persons



POULTRY

Salad with Young Herbs I
Baked Picandou I Apple Cider
Vinegar Vinaigrette

Breast of the Guinea Fowl I Cream
Polenta I Herbed Kohlrabi I
Tarragon Stock

Espresso Mousse I Sponge Finger I
Rhubarb Compote

EUR 36,- per Person
Up to 30 Persons

FISH

Rose Calf Prime Boiled Beef I
Radishes Vinaigrette I Frisée Salad

Fried Zander I Potato Sandwich I
Stewed Carrots

White Chocolate Mousse I
Strawberry Compote I Florentine
Biscuits

EUR 36,- per Person
Up to 30 Persons

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TIME FOR A REFRESHMENT

4-COURSE MENU PROPOSALS

CALF

Domestic Trout | Pea Puree |
Frisée Salad | Bacon Croutons

Calf Prime Boiled Beef Consommé
| Celery | Chervil Biscuit

Rose Sirloin | Oven Asparagus |
Mashed Potatoes | Sauce Colbert

Nougat Sandwich | White
Chocolate Ice Cream | Passion
Fruit

EUR 55,- per Person
Up to 30 Persons

POULTRY

Brisket of Beef | Shallots
Vinaigrette | Young Spinach |
Radish

Parsnips Cream Soup | Smoking
Oil | Wild Asparagus

Corn Poulard Breast | Herbs Risotto
| Radish Vegetables

Espresso Mousse | Sponge Fingers
| Pickled Rhubarb Stalk

EUR 50,- per Person
Up to 30 Persons

FISH

King Prawn Rilette | Kohlrabi | Quail
Egg

White Tomato Cream Soup | Black
Tiger Croustillant | Purple Potatoes

Veal Tenderloin Steak | Potato
Strudel | Roasted Asparagus |
Sauce Choron

White Chocolate Mousse |
Strawberry Compote | Florentine
Biscuits

EUR 60,- per Person
Up to 30 Persons



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TIME FOR A REFRESHMENT

5-COURSE MENU PROPOSALS

PIGLING

Char Filet | Carrot Sticks | Silver Beet | Ginger

Porcini Essence | Pea ravioli

Mango – Basil Sorbet

Pigling Carée | Potato – Risotto | Celery | Black Beer Jus

Chocolate Brownie | Marinated Orange | Cashew-Sour Cream Rice

EUR 60,- per Person
Up to 30 Persons

OX CHEEK

Tuna Carpaccio & Scallop | Cucumber | Trout Caviar

Snow Peas Velouté | Pumpernickel

Poussin | Herb Sausage Skin | Lamb's Lettuce

Ox Cheek | Pine Kernel Mash | Celery

Nougat Tarte | Curry Ice Cream

EUR 65,- per Person
Up to 30 Persons

PIKE-PERCH FILET

Calf Prime Boiled Beef | Pea Puree | Walnut | Chervil

Parsley Root Cream Soup | Merguez

Carrot Sorbet | Licorice

Pike-Perch Filet | Topinambour | Broccoli | Vanilla Jus

Pecan Nut Muffin | Crème Fraîche | Blackberry Ice Cream

EUR 62,- per Person
Up to 30 Persons



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TIME FOR A REFRESHMENT

VEGAN ALTERNATIVES



4-Course Menu

**Carrot Mousse | Quinoa | Corn |
Young Silver Beet**

Chickpea Soup | Cumin Spring Roll

**Baked Sweet Potatoes |
Cauliflower Cream & Roasted
Cauliflower | Broccoli | Candied
Cherry Tomato**

**Oat Panna Cotta | Blueberry Sorbet
| Sesame**

EUR 32,- per Person



Buffet

**Selection of Leaf Lettuce with
different Toppings
Homemade Raspberry- and Apple
Dressing
Delicate Vinegars and Oils**

**Buckwheat Salad | Corn | Tomato |
Thyme**

**Millet Salad | Pea | Red Pepper |
Coriander**

**Potato Salad | Country Cucumber |
Parsley**

**Whole-Grain Noodle Salad | Carrot
| Olive | Chives**

**Marinated Tofu | Pepper Jam
Roasted Eggplant | Basil Cream
Cheese**

**Kohlrabi Cream Soup | Potato
CROUTONS**

**Lentils Dahl | Carrot | Leek
Vegetable Curry | Pepper | Potato |
Zucchini
Roasted white & green Celery**

**Orecchiette Pasta | Olive Oil |
Rocket | Dried Tomato**

**Marinated Berries | Vanilla Soy
Milk
Chocolate Cream | Mini Oranges
Coconut Milk Mousse | Currant
Melon Salad | Candied Olives**

EUR 40,- per Person

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TIME FOR A REFRESHMENT

CHEF SPECIALIZED MENU

Ikarimi Salmon with three Kinds of Cucumber – whole, gelatinized, mashed
Sour Cream Panna Cotta | Daikon Radish
Calf Essence | Shimeji Mushrooms | Calf Cigar

Variation of red Pepper in Form of Sorbet | Paper | Gelee | Gel

Beef Mosaic | Potato-Chervil Baumkuchen |
Young Garden Carrots | Barolo Jus

Vanilla Chiboust | Abinao Couverture | Ice Cream | Crunch

EUR 70,- per Person
Up to 30 Persons



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