## À LA CARTE BUFFET

FROM 20 PERSONS YOU CAN MAKE YOUR OWN BUFFET!

## YOUR CHOICE SHOULD CONSIST OF A MINIMUM OF: 4X STARTER, 3X MAIN COURSE, $2 X$ SIDE DISH. WE KINDLY ASK YOU TO MAKE A CHOICE FOR ALL ATTENDEES.

## STARTERS (minimum of 4 choices)

Smoked salmon with red onion and capers
Royal fish platter (smoked mackerel, terrine of fish and shrimps) Shrimp cocktail of Norwegian schrimps
Terrine of salmon with red onion, apple, capers, chives and lemon
Herring with onion, salt/sour garnish and rye bread (NL dish)
€2,75

Carpaccio with truffle mayonnaise, Parmesan cheese and rocket salad Charcuterie (selection of Italian and Spanish meats)
Vitello Tonato (veal loin with tuna mayonnaise, capers and red onion)
€, 50
Roasted tenderloin with sesame dressing, bean sprouts and spring onion
$\begin{array}{ll}\text { Salade Caprese (various tomatoes, buffalo mozzarella and basil) } & € 2,25 \\ \text { Saladebar (various salads with garnish and two kinds of dressing) } & € 2,00\end{array}$
Bread with various kinds of tapenade and butter
$€ 2,00$

## MAIN COURSES (minimum of 3 choices)

Grilled chicken fillet with Parmesan cheese, tomato and herbs €5,00 Pork neck with fried wild mushrooms and rosemary Sliced beef medaillons with fried onions and mushrooms €5,00 Sous vide veal succade with gremolata and 'jus de veau' €5,50 $€ 5,75$ Schnitzel 'Piccata' (with mozzarella, tomatoes and oregano) Veal entrecote with olives, parsley, spring onion and fresh tomatoes €5,00
€6,00 Saté of chicken thighs served with peanut sauce and fried onions

| Marinated salmon with cumin, oregano and herbal oil | $€ 5,50$ |
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| Plaice fillet with fried prawns in a parsley / garlic marinade | $€ 5,00$ |
| Fried sea bass | $€ 5,00$ |
| Mussels, cockles and prawns in a creamy shellfish sauce | $€ 5,25$ |
| Redfish with spiced rice and provincial marinade | $€ 5,25$ |
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| Cannelloni filled with ricotta, spinach, tomato sauce and mozzarella | $€ 4,75$ |
| Vegetarian lasagne of zucchini, peppers, eggplant and Parmesan cheese | $€ 4,75$ |
| Panzerotti filled with wild mushrooms, ricotta spring onion and tomato | $€ 4,75$ |
| Pearl barley with basil pesto, tomato, Parmesan cheese and peppers | $€ 5,00$ |
| Moroccan Tajine with couscous, grilled vegetables and feta cheese | $€ 5,00$ |

SIDE DISHES (minimum of 2 choices)

| Fries | $€ 2,00$ |
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| Rice | $€ 1,75$ |
| Baked potato with garlic and rosemary | $€ 2,00$ |
| Potato gratin with Emmenthaler cheese and spinach | $€ 2,00$ |
| Ratatouille with Provincial herbs | $€ 2,00$ |
| Broccoli with Hollandaise sauce | $€ 2,50$ |
| Gratinated cauliflower with Parmesan cheese | $€ 2,50$ |
| Haricoverts with garlic and bacon | $€ 2,50$ |

DESSERTS (optional)
Omelet Sibérienne €6,00
Dessert buffet

Do you find it hard to make a decision? We are happy to make the choice for you
for only $€ 25,00$ per person. $\qquad$

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