

geschmackslabor



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COOKING WITH QUALITY, LOVE & PASSION

A successful celebration is achieved by creating unforgettable moments of happiness - this is our daily goal and our motivation. The fulfilment of your individual wishes in accordance with our corporate values turns every occasion into an enjoyable event characterized by a passion for cuisine and creativity.

The wishes of our guests have top priority and are fulfilled with expertise and passion. Our kitchen philosophy is extraordinary due to the personality of the employees who prepare our meals responsibly. Every meal we concoct is a product from our culinary uniqueness - with the love of the chef in the creation and the carefulness in the preparation.

Our compositions are developed in-house and are freshly hand-made every day. We prefer to work with healthy and sustainable ingredients that ideally come from the region and meet our own quality requirements. »Quality« is fulfilled through demands and professionalism. For us, that means looking at the whole picture as well as the details. Equally and simultaneously. Authentic and honest.

Our kitchen team is not lacking in creativity and passion to create extraordinary and tasty dishes for you. Choose what you and your guests like best.

We will take care of all the ingredients and the equipment for your successful event. You will notice us when we are there on time!

*Quality is fulfilled
through high demand and
professionalism!*





BREAD ROLLS

» BAKER ROLLS, RYE ROLLS, PUMPKIN SEED ROLLS ... «

Farewells, receptions, anniversaries or company celebrations

AVAILABLE FOR 20 PEOPLE OR MORE

Vegetarian	PRICE / UNIT
Holzschuh Slices of Gouda cheese, radishes, grapes and cress	3,30
Cremige Kuh Mozzarella, tomatoes, arugula, balsamic vinegar and basil	3,30
Käse-Glocke Camembert, cranberry-plum chutney, field greens and walnut	3,50
Pork	PRICE / UNIT
Backofen Roast pork, apple chutney, chives, radishes and pepper	3,30
Beste Freunde Italian ham, tomato pesto, field greens and Manchego	3,50
Casa Rinaldi Italian salami, basil pesto, olives and field greens	3,50

Poultry

PRICE / UNIT

Little Kalkutta 3,30
Cream cheese, purple curry, smoked chicken breast and puffed quinoa

New York Style
Turkey breast pastrami, coleslaw, radishes and green garnish

Rind

PRICE / UNIT

Luftgetrocknet 3,90
"Bresaola" beef ham, capers, feta cheese cubes and green garnish

Fish

PRICE / UNIT

Bremer Land 4,50
Smoked salmon, horseradish cream, pickled cucumber, radishes and dill

Landliebe 3,30
Egg salad with pickled cucumber, chives and anchovies

Vegan

PRICE / UNIT

Gesunde Welt 3,50
Grilled vegetables, oat sour cream and cress

Fit im Kopf 3,50
Avocado, tomato pesto, radishes and BBQ crunch

Unser Planet 3,50
Hummus, semi-dried tomatoes, dates, figs and arugula

Oven-fresh rolls with
geschmackslabor-Toppings
and creative extras.



SANDWICHES

» OVEN-FRESH BREADS
AND SANDWICHES «

*For receptions,
anniversaries and
other celebrations*



AVAILABLE
FOR 20 PEOPLE
OR MORE

Vegetarian

Schweiz

Slices of Emmental cheese, radishes, grapes and green garnish

Hütte

Mountain cheese, two types of fig and radish

Normandie

Camembert, cranberry-plum chutney, crispy field vegetables and walnut

Pork

Aus der Röhre

Roasted pork, apple chutney, chives, radishes and pepper

Gute Freunde

Italian ham, tomato pesto, green garnish and Manchego

Casa Romana

Italian salami, basil pesto, olives and green garnish

Poultry

Little Kalkutta 2.0

Cream cheese, purple curry, smoked chicken breast, avocado and puffed quinoa

Airport

Smoked duck breast, mango chutney, seared goat cheese and cress

Beef and Shrimp

New York Style 2.0

Beef pastrami, cured egg yolk, smoked shrimp, pickled cucumber and green garnish

PRICE / UNIT

4,60

4,80

4,80

PRICE / UNIT

4,60

4,80

4,60

PRICE / UNIT

4,60

4,95

PRICE / UNIT

4,95

Veal and Fish

PRICE / UNIT

Vitello Tonnato

Sous vide veal with tuna cream, capers and roasted onions

4,95

Fish

PRICE / UNIT

Nordisches-Land

Smoked salmon, horseradish cream, pickled cucumber, radishes and dill

5,10

Emden

Matjes from the eel-smoke with red onions, apple and field greens

4,80

Vegan

PRICE / UNIT

Gemüsegarten

Grilled vegetables, oat sour cream and cress

4,60

Fit im Kopf 2.0

Avocado, tomato pesto, radishes and BBQ crunch

4,60

Orient

Lentil cream, semi-dried tomatoes, dates, figs and arugula

4,60





FINGERFOOD

» ENJOY A COMPLETE LITTLE DISH, SERVED ON A SKEWER OR IN A GLASS AND DIRECTLY DELIVERED INTO YOUR MOUTH. SENSORY SEDUCTION AND TASTE EXPLOSION GUARANTEED! «

AVAILABLE FOR 20 PEOPLE OR MORE

Pricing from 10 pieces per variety

We charge per piece

Menu price

	PRICE / UNIT
Fingerfood Variation / 2 pieces per person	4,10
Fingerfood Variation / 3 pieces per person	8,00
Fingerfood Variation / 4 pieces per person	12,00
Fingerfood Variation / 5 pieces per person	16,00
Fingerfood Variation / 6 pieces per person	20,00
Fingerfood Variation / 7 pieces per person	24,00
Fingerfood Variation / 8 pieces per person	28,00
Fingerfood Variation / 9 pieces per person	32,00
Fingerfood Variation / 10 pieces per person	36,00
Fingerfood Variation / 10 pieces per person	40,00

Finger Food in a glas

Fish

Cucumbers with horseradish cream, wild herb salmon, beetroot bacon and mandarin oranges
Truffle-coated potatoes with herring, green apple, and lemon-pepper caviar
Smoked curl roulade with fermented cabbage and housewife's sauce
Jellied gazpacho with Strozzapreti pasta salad, fennel, Parmesan, shrimp and seaweed chips

Crustacean

Crayfish with broccoli, tomatoes, Kalamata olives, shaved Parmesan and ciabatta croûtons

Pork

Sweet potatoes with maple syrup, hazelnuts, house-cured pork tenderloin and falafel croûtons

Beef & Veal

Vitello Tonnato with tuna cream, shrimp, capers, crispy cheese and green garnish
Potato cubes in Dijon mustard, pickled onion, veal meatball and baked parsley
Beef Tataki with Asian vegetables, sesame, crispy rice paper and samphire

Poultry

Chicken with Parmesan cream, bacon, arugula, caramelized tomatoes and pickled egg yolk
Red coleslaw with mango, smoked duck breast and wasabi peanuts
Chicken and coconut salad with seared pineapple, pomegranate and wonton wrappers

Vegetarian

Ravioli salad, cherry tomatoes, chanterelle mushrooms, green garnish and Parmesan snow
Buffalo mozzarella with oven-baked tomatoes, basil cress and miso melon
Antipasti salad with Italian spices, baked ravioli, rosemary and goat cheese
Cauliflower with couscous and cauliflower cream, truffle mayonnaise and truffle caviar
Triple beetroot with chocolate clay and garden greens

Vegan

Vitello-style celery with field tuna cream, capers and lemon caviar
Couscous with tomato-coated eggplant, silken tofu, purple curry and coriander cream
Sushi rice salad with yellow radish, cucumber, ginger, Yuzu soy cream and "salmon from the field"
Marinated carrots with maple syrup, nuts, mushroom garden, lentil cream and figs





SOUPS

» WE'RE A REAL SOURCE OF ENERGY...
WHETHER LIQUID, CLEAR, BOUND OR
HEARTY WITH EXTRAS. «

Including 2 slices of our delicious Baguette from the house per person

AVAILABLE
FOR 20 PEOPLE
OR MORE

Pork

M = 220 ML
L = 450 ML

Wärmender Klassiker

Pea soup with carrots, potatoes and smoked bacon

M 5,00 / L 9,00

Beef

NET PRICE / 450ML

Grenzöffner

Hungarian goulash soup with beef, peppers, red wine, potatoes and crème fraîche

M 5,90 / L 10,90

Statewide Chili Championship

Chili con carne with red and black beans and beef

M 5,90 / L 10,90

Poultry

NET PRICE / 450ML

Auch ohne Ehering und Trauschein

Chicken soup with royal egg, meatballs, vegetables, chicken and semolina dumplings

M 5,90 / L 10,90

Aus einem fernem Land

Tom Kha Gai with coconut milk, chicken breast, mushrooms and black sesame seeds

M 5,90 / L 10,90

Vegetarian

NET PRICE / 450ML

Rothaut

Red lentil soup with coconut milk, sweet potatoes, coriander and cumin

M 5,00 / L 9,00

Frisch vom Feld

Cheese and leek soup with sunflower mince (optionally with ground beef)

M 5,00 / L 9,00

Vegan

NET PRICE / 450ML

Veganer Klassiker

Pea stew with carrots, peas and potatoes

M 5,00 / L 9,00

Die Sonne Italiens

Soup with sun-ripened roasted tomatoes, olive oil, diced tomatoes, Italian herbs and croûtons

M 5,00 / L 9,00

Statewide Chili Championship 2.0

Chili sin Carne with red and black beans and sunflower mince

M 5,00 / L 9,00

Seasonal Stuff

NET PRICE / 450ML

April-June (Vegetarian)

Soup with German asparagus, white wine, cream and butter-glazed bread

M 6,10 / L 11,20

November-December (Vegetarian)

Chestnut cream soup with salted caramel, mandarin and apple chutney

M 6,10 / L 11,20

Oktober-March (Vegan)

Soup from Hokkaido pumpkin with orange, vegan cream, vanilla and pumpkin seeds

M 6,10 / L 11,20

*We are still all soups and
best enjoyed with a spoon!*



FROM CAKES TO CUPCAKES

» WHAT GRANDMA COULD DO VERY WELL
OUR BAKERS AND CONFECTIONERS DO IT
TO PERFECTION. «

Cakes

For our seasonal cake offers please contact our office staff

Oma's Butterkuchen

Yeast dough with sugar, butter and vanilla

PRICE / UNIT
2,90

Kuchen-Meeting

Selection of seasonal sponge cakes, brownies and special cakes

NET PRICE / PER PORTION
7,00

Brownies

Brownie

the original

PRICE / UNIT
4,10

Chocolate fudge

with butter

4,10

Vegan Brownie

Chocolate Fudge Brownie

made from plant-based products

PRICE / UNIT
4,10

Vegan

Creamy blueberry cake

with cookie crust

PRICE / UNIT
3,90

Creamy raspberry cake

with cookie crust

3,90

Banana and blackcurrant slices

3,90

Fruity strawberry slices

3,90

Vegan and gluten-free:

Coconut chocolate cake
with dates and figs

PRICE / UNIT
3,90

Caramel hazelnut cake
with dried fruits

3,90

Raspberry and lime cake
with almonds

3,90

Passion fruit and berry cake
with coconut

3,90

*Our cakes
Made just like grandma*





DESSERT

» WHETHER CREAMY, AIRY, BURNT, WHIPPED OR AS FRUIT ... «

	PRICE / UNIT
Crème/Kakao/Amaretto Tiramisu with mascarpone, sponge cake, cocoa crumbs and espresso	4,30
Dinkel/Kaffee/Himbeere Cream of white chocolate and coffee, raspberry compote and spelt honey crunch	4,30
Cripps Pink /Vanille/Mandeln Apple compote, vanilla mousse, pound cake, currants and almond crumble	4,30
Mousse/Steinfrucht/Karamell Coconut cream, white chocolate, quark with apricot compote and chocolate sand	4,30
Milch/Früchte/Popcorn Mousse of cream cheese and white chocolate with cherry and cranberry ragoût	4,30
Vollmilch/Zartbitter/Beeren Light cream of fine chocolate with fruit compote, cocoa and nut biscuit	4,30
Muscovado/Schokolade/Früchte Dark chocolate mousse with yellow and green fruits and malt crumble	4,30
Samen/Steinobst/Japan Tonka bean panna cotta with peach and yuzu compote and seared meringue	4,30
Milch/Frucht/Butter Spelt semolina and cream pudding with currants and butter cake crumble	4,30
Tee/Crème/Frucht Pineapple and lychee jelly with vanilla matcha sauce and meringue	4,30

April-September (seasonal)

PRICE / UNIT

- Rahm/Frucht/Knack** 4,30
Vanilla panna cotta with Strawberry coulis, strawberry and meringue
- Sommer/Sonne/Strand** 4,30
Solero-style cream cheese with apricot, passion fruit and white chocolate crunch

Vegan

PRICE / UNIT

- Vegan/Beere/Kakao** 4,30
Raspberry, apple and lavender compote with chocolate cream and chocolate brownie
- Vegan/Steinfrucht/Kakao** 4,30
Blackberry and pear compote with blackcurrant mousse and caramelized popcorn
- Vegan/Quarte Epice/Rübli** 4,30
Hazelnut and cocoa mousse with carrot gel, orange and cake
- Vegan/Datteln/Streusel** 4,30
Coconut mousse with mango ragoût, passion fruit and roasted chia seeds
- Zitrus/Schokolade/Vanille** 4,30
Vegan banana cake and orange ragout in a glass
- Mousse/Mittelmeer/Kernfrucht** 4,30
Vanilla cream with sea buckthorn - apple compote and almond crumble

*Despite the distinction
in our texture
we are all a sweet masterpiece*



LUNCHBUFFETS

» WHEN IT'S ALREADY TIME
TO FEAST AT LUNCH. «

AVAILABLE
FOR 30 PEOPLE
OR MORE

Lunchbuffet Norddeutschland

NET PRICE / PERSON
27,90

Appetizer:

Vegan antipasti, parsnips and root vegetables
with dike cheese

Potato salad
with meatballs

Beetroot and apple salad
with ham from Ammerland

Homemade fish sandwich

with fishballs, herring and Bismarck herring, red onions, cucumber, lettuce and remoulade sauce. Salted butter and a basket of bread with black bread, rolls and crispbread

Main courses:

Pork chop
with onion and mustard mash, cauliflower vegetables and malt beer sauce

Potato rösti
with turnip and apple vegetables and organic herb yogurt

Dessert:

Vegan: Red fruit compote
with vanilla foam in a glass

*With the passion of our chefs
in the creation and the care
in the preparation*

Lunchbuffet Süddeutschland

NET PRICE / PERSON
27,90

Appetizer:

Bavarian sausage salad
with daikon and radishes

Egg salad
with yogurt and sautéed meadow mushrooms

Boiled beef (Tafelspitz)
with horseradish cream and pickled vegetables

Vegan salad of white cabbage and plant-based meatloaf
Basket of pretzels and butter

Main course:

Franconian pot roast
with gingerbread sauce, red cabbage and spaetzle

Fried plant-based ravioli (Maultschen)
with tomato-infused lentils

Dessert:

Hazelnut cocoa mousse
with carrot gel, orange and cake



LUNCHBUFFETS

» WHEN IT'S ALREADY TIME
TO FEAST AT LUNCH. «

AVAILABLE
FOR 30 PEOPLE
OR MORE

Lunchbuffet Ostdeutschland

NET PRICE / PERSON
27,90

Starter:

Seasoned chicken meat salad

with mushrooms, lemon and Worcester sauce

Berlin-style salad

with potato, bratwurst and pumpernickel

Tomato salad

with goat cheese

Vegan: Carrot salad

with caramelized apple slices and parsley

Bread and butter

Main Course:

Königsberg meatballs 2.0

with cream cheese-tomato-caper sauce, smoked potatoes and beetroot-apple salad

Leipziger Allerlei (peas, Parisian carrots and asparagus)

with vegan filet strips and raisin rice

Dessert:

Raspberry-apple-lavender compote

with chocolate cream & chocolate brownie

*With the passion of our chefs
in the creation and the care
in the preparation*

Lunchbuffet Westdeutschland

NET PRICE / PERSON
27,90

Starter:

"Heaven and Earth"

potato salad and blood sausage

Pasta salad

with fennel and tomato, Frankfurt green sauce and smoked trout

Vegan: Lentil salad

with pear and pomegranate

Sweet potato salad

with maple syrup, spring onion and mountain cheese

Bread and butter

Main Course:

Saarland beer stew

with beef, onion, mushrooms and root vegetables, smoked sauerkraut and potato dumpling - noodles

Vegetarian quiche

with smoked flavor and beetroot bacon

Dessert:

Vegan banana cake

with orange ragoût in a glass





BUFFETS

» SPECIAL BUFFETS WITH EXCELLENT CULINARY ART AND A WEALTH OF IDEAS. «

*Extraordinary and tasty
Außergewöhnliche
dishes for you!
und schmackhafte
Gerichte für Sie!*

Buffet »Maritim«

NET PRICE / PERSON
36,90

AVAILABLE
FOR 30 PEOPLE
OR MORE

Starters:

Herring

with dill, onion, cucumber and radish

Grilled vegetable salad

with Frisian shepherd's cheese

Potato salad

with Dijon mustard and veal meatball

Matjes herring

with pear, beans and bacon

Vegan: Sushi rice salad

with coriander pesto, cucumber, radish and seitan

Orange butter and a fine selection of bread & baguette

Soup (Extra for Sale):

Potato-smoked salmon soup

EXTRA:
3,50

Main Course:

Cod with braised cucumbers,
potato-mustard puree and dill sauce

Bremer poultry ragout 2.0

with crayfish, green asparagus, mushrooms, peas and basmati rice

Vegan: Falafel

with cabbage vegetables and lime sour cream

Dessert:

Malt chocolate

with cane sugar and fruit cocktail

Vegan: Vanilla cream

with sea buckthorn-apple compote and almond crumble



NET PRICE / PERSON
35,50

Buffet »Vegan«

Starter:

Gratinated sweet potato
with vegan shepherd's cheese, spring onion and blue grapes

Mozzarella
with tomato, melon and basil

Antipasti with Kalamata olives,
dates and prunes with bacon

Salad of red lentils,
La Ratte potatoes and sautéed jackfruit

Vegetable lasagna
with lamb's lettuce pesto and Rapunzel salad with beetroot bacon

Vitello tonnato
with eggplant and hummus

Selection of bread and vegan herb butter

Main Courses:

Plant-based fish
with braised cucumbers, potato-mustard mash and dill sauce

Potato rösti
with rutabaga-apple vegetables and herb yogurt

Mini pasta
with raisins and olives, cabbage, olives and pulled from peas

Harissa curry
with plant-based meatballs, tomatoes and spiced bulgur

Dessert

Blackberry-pear-compote
with cassis mousse & caramelized popcorn

Hazelnut mousse
with carrot gel, orange and cake

Buffet »Mediterran«

NET PRICE / PERSON
38,50

Starter:

Antipasti
with melon, Serrano ham, salami and Kalamata olives

Buffalo mozzarella
with tomato and apricot

Vegan: Tender wheat salad
with pomegranate, green asparagus and orange

Sous vide cooked veal
with tuna cream, lemon, capers and anchovies

Vegan: Gazpacho shot
soup from the carafe and salad with cucumber, celery, parsley and tomato salsa in a glass

Orange butter
and a fine selection of bread & baguette

Main Course:

Pork fillet in pancetta,
creamy corn grits with poppy seeds, ratatouille and tomato-miso sauce

Sea bass with root vegetables,
potato-olive-caper mash and bouillabaisse sauce

Vegan: Cannelloni,
stuffed pasta pockets with creamy vegan vegetables, oven tomatoes and truffle

Dessert:

Tiramisu
with mascarpone, sponge cake, cocoa crumbs and espresso

Vegan: banana cake
and orange ragout in a glass

AVAILABLE
FOR 30 PEOPLE
OR MORE





*A culinary journey
through Europe and Asia -
diversity that inspires*

Buffet »Euroasiatisch«

NET PRICE / PERSON
38,50

AVAILABLE
FOR 30 PEOPLE
OR MORE

Starters

Vietnamese vegetable bowl

with pineapple, bamboo shoots, sugar snap peas and shrimps

Asian smoked salmon on couscous salad

with tomatoes and coriander in a glass

Vegan: Wasabi rice salad

with apple, zucchini, bell pepper and carrot in a glass with plant-based tuna

Chicken salad

with mango and coconut, served with sautéed green asparagus and rose petals

Salad of red and white quinoa,

yellow and red bell pepper, carrots, flambéed farmhouse cheese and mango in a fruity-spicy dressing

Orange butter

with a fine selection of bread & baguette



Main Courses

Ponzu chicken skewers

with creamy sweet potato ragout, bell pepper, edamame and fragrant rice with Asian flavors

Marinated salmon "Geschmackslabor-Style"

with orange and lime, vanilla beurre blanc on Chinese cabbage vegetables and sesame potato gratin

Vegan: Edamame herb balls

with sautéed chicory and coriander sour cream

Dessert

Pineapple and lychee jelly

with vanilla matcha sauce and meringue

Vegan: Coconut mousse

with mango, passion fruit ragout and roasted chia seeds

BUFFET „GESCHMACKSLABOR“

» WE LOVE TO HOST EVENTS ... «

Let us spoil you and your guests with the finest creations around the globe...
Gone are the days of dance music bands, musical chairs and asparagus rolls...
It's time for creativity, professionalism and culinary art... It's Geschmackslabor- time...

AVAILABLE
FOR 30 PEOPLE
OR MORE

Buffet »geschmackslabor«

NET PRICE / PERSON
44,90

Starters:

Crayfish, green asparagus and mushrooms

Beef carpaccio, Parmesan cream
and truffle chutney

Stained arctic sea trout, teriyaki marinade
and sesame-radish salad

Vegetarian starter with purple potato, pumpernickel, pear
and smoked mayonnaise in a glass

Chanterelle salad with ravioli, tomato and spinach

Vegan lollipop parade
with ginger, carrot, chickpea and quinoa

Orange butter
and a fine selection of bread & baguette

Main Courses:

Ox cheek
with a hint of dark chocolate, vanilla carrots and potato gratin

Braised pork shoulder from Susländer pork
with ponzu butter jus, mandarin and sweet potato vegetables with crumble and coconut

Duet of salmon & monkfish,
served with cream rice with sea buckthorn, peas and mint, as well as crustacean beurre blanc

Mini-Pasta

with raisins and olives, cabbage flower bud, olives and pulled peas

Dessert:

Dessertvariation „geschmackslabor“

Vegan banana cake
and orange ragout in a glass





GRILLBUFFET

» OUR GESCHMACKSLABOR-
BBQ- EVENTS. «

The barbecue is a beautiful pleasure. From April to October, we offer barbecue events for your guests and prepare well-known barbecue classics and our own surprising creations. From regional sausages and tender steaks to fresh fish, juicy chicken and Argentinean wild shrimp skewers. Everything is prepared in a refined way with fine flavors and finished on hot coals or our grills. In addition, we serve a large selection of vegetable side dishes, delicious salads, self-made barbecue sauces and dips, which complete the culinary experience.

AVAILABLE
FOR 30 PEOPLE
OR MORE

Gourmet Grillbuffet »geschmackslabor«

NET PRICE / PERSON
39,50

Starters:

Romaine lettuce

with tomatoes and Parmesan dressing, served with focaccia

Potato salad

with egg, pickles and mayonnaise

Vegan: Salad of roasted melon
and soft cheese

Salad of ravioli,
green asparagus, tomato and arugula

Buffalo mozzarella
with tomato and apricot

Grill butter
and a basket of bread

From the Grill:

Grilled bratwurst, Krakauer sausage and grilled beef sausage

Vegan: Plant-based Bratwurst

Vegan: Falafel patties from our manufactory

Marinated roast beef
with „Geschmackslabor BBQ-Rub“

Lime chicken

Plank - grilled salmon
with lime, teriyaki and herbs

Grilled cheese
with bell pepper and rosemary

Grilled potato
and organic herb quark

Vegan: Mushrooms, onions and tomato salsa

Warm „geschmackslabor“ curry sauce

Various bbq - sauces and mustard

Dessert:

Vegan: Blackberry-pear compote
with cassis mousse and caramelized popcorn

Vanilla panna cotta
with strawberry coulis, strawberry and meringue

Cream cheese crème à la „Solero“
with apricot, passion fruit and white chocolate crunch

Off to
the BBQ!





MIDNIGHT BUFFET

» THE HOUR HAS STRUCK ... «

AVAILABLE
FOR 20 PEOPLE
OR MORE

Delicacies from Germany, France, Italy and Spain

Cheesebuffet

NET PRICE / PERSON
16,90

Bread

Black bread with crackers, ciabatta and baguette

Butter

Butter and arugula cream cheese

Olives

Green and black olives from Italy and Spain

Cheese

Mountain cheese, Brie de Normandie, Taleggio, blue cheese, Manchego and Morbier

Cheese

with fig mustard, chutney, grapes and nuts

Optional: Also available mixed with sausage and ham

NET PRICE / PERSON
19,50

Sausage and Ham

Black Forest ham, Landjäger and Italian country ham

Currywurst

NET PRICE / PERSON
6,10

Currywurst

sliced in homemade curry sauce with two levels of spiciness
Baguette and our house bread

Vegan Currywurst

in homemade curry sauce with two levels of spiciness
Baguette and our house bread

Quiches

NET PRICE / PERSON
6,50

Quiche Lorraine

shortcrust pastry with a savory filling of ham and bacon

Quiche leek

shortcrust pastry with a savory filling of leek, cream and egg

Pizza

NET PRICE / PERSON
6,90

Midnight Pizza

Pizza "Salami-Mozzarella"
Pizza "Tomate-Pesto"
Pizza "Spinach-Soft Cheese"



CHRISTMAS BUFFET

» THE BEST WAY TO WAIT IS THE ANTICIPATION PAIRED WITH SENSUAL CULINARY DELIGHTS «

We not only meet your culinary expectations, but we also exceed them and turn your Christmas event into an unforgettable highlight of the senses.

Weihnachtsbuffet »Geschmackslabor«

NET PRICE / PERSON WITHOUT SOUP
43,50

NET PRICE / PERSON WITH SOUP
47,00

Starter:

Creamy ravioli-pumpkin salad
with flambéed goat cheese

Beetroot salad

with apricot, smoked trout and chili-smoked cream

Poularde salad

with dates, figs and orange cream

Vegan: Truffled „Waldorf Salad“

with lamb's lettuce, carrot kimchi and parsnip

Salad of red lentils, La Ratte potatoes and sautéed jackfruit

Pistachio-pumpkin butter

and bread selection

Optional Soup:

Vegan: Orange-chestnut soup with quince marmalade

Main Course:

Boeuf Bourguignon from nordic pasture-raised beef

with plum, root vegetables and potato gratin with caramelized chestnuts

Marinated salmoni "geschmackslabor Style"

with orange and lime, vanilla beurre blanc, whole roasted cauliflower with pomegranate crumbs and saffron-spiced rice

Duo of Vierländer duck (leg and breast)

with apple-punch cabbage and potato dumpling with cantuccini crumbs

Vegan: Stuffed dumpling

with white tomato sauce and oven vegetables in parchment paper

AVAILABLE
FOR 30 PEOPLE
OR MORE



Dessert:

Vegan: Coconut mousse

with mango and passion fruit ragout and roasted Christmas almonds

Raspberry dream

with x-mas-cookie crunch

Chocolate mousse

with mandarin and Christmas bread



geschmackslabor