Banquet Portfolio
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Conference Package
Executive Conference Package

The Executive Conference Package includes:

- Conference room rental
- Standard conference equipment (beamer, screen and flipchart) in the main conference room
- Unlimited mineral water in the conference room
- Pads and pens
- Wi-Fi (2 MB/s)
- Two coffee breaks with a selection of juices, flavored water, coffee and tea specialties, as well as a variety of inspiring snacks, fruit in season and a candy buffet
- A luncheon buffet or a chef’s choice 3-course menu with unlimited mineral water, soft drinks and coffee

83.00 € per person (from 12 persons)

Premium Conference Package

The Premium Conference Package includes:

- Conference room rental
- Standard conference equipment (beamer, screen and flipchart) in the main conference room
- Unlimited mineral water in the conference room
- Pads and pens
- Wi-Fi (2 MB/s)
- A coffee reception with two kinds of juice as well as coffee and tea specialties
- Two coffee breaks with a selection of juices, flavored water, coffee and tea specialties, as well as a variety of inspiring snacks, fruit in season and a candy buffet
- A luncheon buffet or a chef’s choice 3-course menu with unlimited mineral water, soft drinks and coffee

88.00 € per person (from 12 persons)
Breakfast
Full Conference Breakfast

Sandwiches with three different Toppings

* * *

Bircher Muesli in a Glass

* * *

Fruit Salad in a Glass

* * *

Danish Pastries

* * *

Croissant | Jam | Butter

* * *

Smoothie

* * *

Fruit

* * *

Actimel

* * *

Natural and Fruit Yoghurt

* * *

Belgian Waffles | Maple Syrup

* * *

Eggs Benedict


€ 30.00 per person (from 10 persons)
Surcharge of € 5.00 per person (less than 10 persons)
### Healthy Conference Breakfast

- Bircher Muesli | Cereals
- Natural Yoghurt
- Actimel
- Smoothie
- Cream Cheese | Rye Bread
- Mozzarella | Oxheart Tomatoes
- Melon, Orange and Grapefruit Bites
- Fruit Salad | Berries
- Applesauce

Orange, Blood Orange and Orange Passion Fruit Juice

€ 25.00 per person (from 10 persons)

Surcharge of € 5.00 per person (less than 10 persons)
Light Conference Breakfast

Sandwiches with three different Toppings

* * *

Bircher Muesli in a Glass

* * *

Fruit Salad in a Glass

* * *

Danish Pastries

* * *

Croissant | Jam | Butter

* * *

Smoothie

* * *

Fruit

€ 22.00 per person (from 10 persons)

Surcharge of € 5.00 per person (less than 10 persons)
Coffee Break
MONDAY

Morning

Croque Monsieur | Whole Grain Bread

Curd Cheese with Herbs | Crispbread

„Virgin Bloody Mary“

Papaya Mint Lime Salad

Mixed Nuts

Selection of Dried Fruit

Fresh Fruit in Season

Afternoon

Strawberry Smoothies

Mini Gugelhupf

Mini Chocolate Soufflés

Chocolate Covered Nuts

Candy

Fresh Fruit in Season
TUESDAY

Morning

Bircher Muesli | Crunchy Muesli

Fruit Bar

Various Warm Mini Croissants

Mixed Nuts

Selection of Dried Fruit

Fresh Fruit in Season

Afternoon

Mixed Bruschetta | Marinated Olives

Mini Meringue Kisses

Coffee Kisses

Chocolate Covered Nuts

Candy

Fresh Fruit in Season
WEDNESDAY

Morning

Actimel

Vegetable Quiche

Whole Grain Baguette | Tomato Jam | Mozzarella

Mixed Nuts

Selection of Dried Fruit

Fresh Fruit in Season

Afternoon

Chocolate Lollipops

Fruit Salad with Berries

Iced Coffee

Chocolate Cereals

Chocolate Covered Nuts

Candy

Fresh Fruit in Season
THURSDAY

Morning

Focaccia | Parmesan | Pesto

Yoghurt | Cereal Bar

Pretzel Croissants

Freshly Cut Fruit

Mixed Nuts

Selection of Dried Fruit

Fresh Fruit in Season

Afternoon

Mini Tartelettes

Wild Berry Smoothies

Waffles with Honey

Chocolate Covered Nuts

Candy

Fresh Fruit in Season
FRIDAY

Morning

Donuts
⭐⭐⭐

Yoghurt | Berry Compote
⭐⭐⭐

Orange Carrot Smoothies
⭐⭐⭐

Crunchy Muesli
⭐⭐⭐

Mixed Nuts
⭐⭐⭐

Selection of Dried Fruit
⭐⭐⭐

Fresh Fruit in Season

Afternoon

Brownie Rings
⭐⭐⭐

Kiwi Smoothies
⭐⭐⭐

Picco Belli Ham
⭐⭐⭐

Chocolate Covered Nuts
⭐⭐⭐

Candy
⭐⭐⭐

Fresh Fruit in Season
Included in all Variants:

Flavored Water | Orange Juice | Ice Tea

* * *

Coffee Specialties

* * *

Selection of Fine Teas

9.50 € per person and coffee break
Special Coffee Break
Baker’s Welcome

Brioche

or

Raison Bun

or

Rohnnudel

* * *

Butter | Jam

6.00 € per person
Hangover – For the Morning After

Smoked Pork Sausage on Whole Grain Bread

Cream Cheese on Sunflower Bread

Country Ham on Dark Bread

Pickled Herring with Dill Pickle

Virgin Bloody Mary (Tomato Juice)

Red Bull

€ 15.00 per person (from 10 persons)
Surcharge of € 3.00 per person (less than 10 persons)
Modern – Cool – Healthy

Bircher Muesli

Curd Cheese with Fresh Fruit

Blood Orange Juice

Passion Fruit Orange Juice

Orange Juice

Smoothies (Strawberry | Kiwi | Coconut)

Illy Coffee Frappé

€ 15.00 per person (from 10 persons)
Surcharge of € 3.00 per person (less than 10 persons)
Rainbow

Macaroons

Meringe Kisses in Three Colors

Filled Croissants

Ritter Sport Mini

Lollipops

Mini Bananas

Aloha Soft Drink

€ 15.00 per person (from 10 persons)
Surcharge of € 3.00 per person (less than 10 persons)
Educate

Weißwurst
(QR Code with the history of the Weißwurst)

* * *

Pretzel

* * *

Different Kinds of Mustard

7.00 € per person (from 10 persons)

Ice Tea Station
(QR Code for the various types)

9.00 € per person

Chocolate Skewer

* * *

Hot Milk

8.00 € per person (from 10 persons)
Ideate

Soft Drink Station
with Fresh Fruit Puree

6.00 € per person

Panini Station
Warm Sandwiches made to order

6.00 € per person (from 30 persons)

Homemade Cupcakes
Garnish Your Own

6.00 € per person (from 30 persons)
Decide

Brain Food
Nuts | Dried Fruit | Berries

6.00 € per person

Fitness Tray
Fruit Bread | Panna Cotta | Berries

6.00 € per person

Energy Set
Red Bull | Muesli | Fresh Fruit

6.00 € per person
Promote

We will print your logo on selected foods or products.

_from 2.50 €_
Network
Soft Drink Station
with Fresh Fruit Puree

6.00 € per person

Yoghurt

Various Cereals

6.00 € per person

Chocolate Fondue

Fruit | Marshmallows

8.00 € per person
Produce

Coffee Station

Various Flavors

6.00 € per person

Pancake Station

Warm Chocolate | Maple Syrup

8.00 € per person

Smoothie Station
Freshly mixed seasonal fruit

6.00 € per person
Buffet
Monday

Endive Lettuce | Condiments | 3 x Dressing

Cauliflower | Corn | Red Onion | Curry

Green Beans Salad | Almonds | Tomatoes | Curry

Pasta Salad | Dill | Sour Cream | Red Bell Pepper

Seafood Salad | Olives | Parsley | Lemon

Zucchini Salad | Pine Nuts | Shallot | Dried Tomatoes

Roast Beef | Saffron- Remoulade | Tartar Sauce | Crispbread

Trout Fillet | Apple Relish

Buttered Turnip Soup | Brioche Croûtons

Saddle of Veal | Sauce Maltaise

Breast of Guinea Fowl | Cranberry Sauce

Parrotfish Fillet | Spinache Velouté

Gnocchi

Lime Rice

Carrots | Width Beans

White Chocolate Layer Cake | Grey Poppy Base

Cream Catalan | Sponge Cake | Amarena Cherries

Fruit Salad | Orange Juice | Pecan

Tomme de Savoie Cheese | Grape Confit
**Tuesday**

Lollo Rosso Lettuce | Condiments | 3 x Dressing

* * *

Lentils Salad | Celery | Carrot | Dijon-Mustard

* * *

Pumpkin Salad | Seads | Young Leek

* * *

Carrot Salad | Oranges | Chives

* * *

Artichoke Heart Salad | White Onions | Olives

* * *

Mussel Salad | Tomatoes | Chorizo

* * *

Smoked Duck Breast | Pickled Plums

* * *

Topped Focaccia | Tomato | Onions

* * *

Tuna Carpaccioa | Tabouleh Salad

* * *

Oxtail-Consommé | Root Vegetables | Own Meat

* * *

Beef Steaks | Calvados-Pepper Cream

* * *

Corn-Fed Chicken | Tomato Sauce

* * *

Mullet Fillet | Lime-Chili Butter

* * *

Cream Potatoes

* * *

Basmati Rice | Root Vegetables

* * *

Cauliflower | Leek

* * *

Port Wine-Risotto | King Oyster Mushrooms | Pancetta

* * *

Yoghurt-Raspberry Layer Cake | White Biscuit Base

* * *

Bavarian Cream | Mocha | Amaretti

* * *

Orange Cubes | Walnuts | Honey Stock

* * *

Persille du Beaujolais
**Wednesday**

Frisée Salad | Condiments | 3 x Dressing

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Beef Salad | Silverskin Onions | Pickles | BBQ-Sauce

---

Rice Salad | Cocos | Chili | Curcuma

---

Red Bell Pepper Salad | Corn | Marjoran

---

Black Salsify Salad | Peas | Pear Vinegar

---

Greenland Shrimps | Peach | Green Pepper

---

Topped Focaccia | Zucchini | Mozzarella

---

Medium Rare Veal | Basil Cream | Pink Pepper

---

Pumpkin Cream | Seeds | Oil

---

Roast Beef | Pearl Onion Sauce

---

Chicken Breast “Tandori” | Mint-Yoghurt

---

Fillet of Bronze Bream | Anis-Bechamel

---

Fried Risolée

---

Whole Grain Rice

---

Pointed Cabbage

---

Zucchini

---

Chocolate Panna Cotta | Fruit Coulis

---

Red Berry Grits | Vanilla Sauce | Pistachios
Thursday

Radicchio | Lollo Bionda Salad | Condiments | 3 x Dressing

Beetroot Salad | Potatoes | Sour Cream

Fried Chicken Salad | Tandori | Sugar Snaps

Leek Salad | Pear | Bacon

Chinese Noodle Salad | Coriander | Sprouts | Carrots

Corn Salad | Tomatoes | Kidney-Beans | Tabasco

Olive Focaccia | Chorizo | Baby Spinach

Turkey Breast | Tomato Salsa | Coriander

Mild Smoked Salmon | Radish Cream

Kohlrabi Soup | Dried Olive Slices

Medium Rare Veal’s Neck | Sauce Foyot

Ragout of Turkey and Cremini Mushroom

Hake Fillet | Tomato Pesto

Jasmin Rice

Mashed Carrots and Potatoes

Fennel | Turnips

Orecchiette Pasta | Dried Tomatoes | Olive Oil | Scallion

Truffle Layer Cake | Bittersweet Cream

English Fruit Trifle | Crunch | Cream

Mango-Pineapple Salad | Rose Water

Asiago Pressato Onion Mustard

Frankfurt Marriott Hotel
Hamburger Allee 2 | 60486 Frankfurt am Main
T: +49 69 7955-2233 | events.frankfurt@marriotthotels.com | frankfurt-marriott.de
**Friday**

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<th>Condiments</th>
<th>Dressing</th>
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<tr>
<td>Romana Salad</td>
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<tr>
<td>Cucumber Salad</td>
<td>Wasabi</td>
<td>Rice Vinegar</td>
</tr>
<tr>
<td>Feta Cheese Salad</td>
<td>Olives</td>
<td>Celery</td>
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<tr>
<td>Mozzarella-Salad</td>
<td>Parsley Pesto</td>
<td>Bell Pepper</td>
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<tr>
<td>Potato Salad</td>
<td>Tarragon</td>
<td>Coarse Mustard</td>
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<tr>
<td>Seafood Salad</td>
<td>Olives</td>
<td>Parsley</td>
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<td>Boiled Beef Topside</td>
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<td>Potato Croûtons</td>
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<td>Topped Focaccia</td>
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<td>Onions</td>
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<td>Fried Shrimps</td>
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<td>Bloody Mary Dip</td>
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<td>Poultry Consommè</td>
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<td>Fiorelli Basilico</td>
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<td>Red Wine-Butter-Sauce</td>
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<td>Catfish Fillet</td>
<td>Sage-Olive-Oil</td>
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<td>Lemon Grass Rice</td>
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<td>Wetterauer Potatoes</td>
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<td>Parsnips</td>
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<td>Bell Pepper-Mushroom Vegetables</td>
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<td>Potato Risotto</td>
<td>Aragula</td>
<td>Serrano Ham</td>
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<td>Black Forest Gateau in the Glass</td>
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<td>Mousse of Tonka Bean</td>
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<tr>
<td>Cassis</td>
<td>Brittle</td>
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<td>Dried Fruit</td>
<td>Red Wine</td>
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<td>Half Whipped Cream</td>
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All Chef’s Buffets are included in the Conference Package, otherwise € 38.00 per person (from 30 persons)
Surcharge of € 7.00 per person (less than 30 persons)
Spring Buffet 1

Served: 20 March – 20 May 2016

Spring Salad | Old Balsamico Dressing | Pecorino Cheese

Marinated Asparagus | Egg Chive Dressing

Humus | Black Sesame | Pita Bread

Baba Ganoush | Virgin Olive Oil | Black Olives

Tomato Mozzarella Sandwich | Basil Mayonnaise

Antipasti (Roasted Eggplant | Zucchini | Bell Pepper | Mushrooms)

Milano Salami | Parma Ham | Melon Ball

Carpaccio of Smoked Salmon | Lime Dressing | Shallots

Sea Food Salad | Small Marinated Anchovies | Marinated Mussels „Provenzale“

Rack of Lamb | Oven-roasted Vegetables | Olive Oil | Potatoes au Gratin

Grilled Prawns | Polenta Bites | Mint | Green Sauce

Asparagus | Small Potatoes | Sauce Hollandaise

Chicken Breast „Alexandria“ | Herbs | Marinated Lemon | Rice Pilaf

Gorgonzola | Brie | Reblochon | Quinces | Tomato-Orange-Ginger-Raisin Chutney Chocolate Bites | Raspberries

Panna Cotta | Red Fruit Coulis

Nougat Mousse in Three Colors

Chocolate Mousse with Strawberries

€ 52.00 per person (from 30 persons)

Surcharge of € 6.00 per person (less than 30 persons)
Spring Buffet 2

Served: 20 March – 20 May 2016

Caesar Station | Roasted Breast of Poulard | Prawns | Strips of Tenderloin
Caesar Dressing | Bread Croutons | Shaved Parmesan | Crisp Bacon

* * *
Radish Salad | Chopped Chives | Yoghurt Dressing

* * *
Crudités Platter Méditerranée | Aioli

* * *
Salmon Carpaccio | Basil Marinade

* * *
Veal Sirloin | Asparagus | Sauce Hollandaise | New Potatoes

* * *
Light Provencal Sauté | Sautéed Tomatoes | Zucchini | Spring Leek

* * *
Tossed Cavatelli in Pesto Rosso | Oil Arugula | Ribwort

* * *
Strawberry Tartelette | Whipped Cream

* * *
Strawberries in Three Chocolates

* * *
Cold Strawberry Soup | Lemon Thyme

* * *
Bisquit Roll with Strawberry Crème

* * *
Home-made Strawberry Ice Cream

€ 48.00 per person (from 30 persons)
Surcharge of € 6.00 per person (less than 30 persons)
Summer Buffet 1

Served: 21 May – 21 September 2016

Carpaccio of Tenderloin | Arugula | Lime Vinaigrette

Salmon Ceviche | Chili Shrimp | Chives | Mayonnaise

Roasted Breast of Turkey | Pineapple | Grilled Red Bell Pepper

Potato-Bacon Salad | Sweet Corn Salad | Egg Salad

Salad Bar | Condiments | Dressing

Sirloin Steak | Herbed Butter

Oven-roasted Chicken | Rosemary | Olive Oil

Foil-roasted Salmon | Lemon | Perfume of Pernod

Eggplant Zucchini Bell Pepper Skewer | Tomato Pesto

Variety of Dips | Sauces | Baked Potatoes | Sour Cream

Strawberry - Rhubarb Compote | Bourbon Vanilla Sauce

Salad of Three Melons | Peach Crème | Lemon Whipped Cream

Pineapple Skewers | Strawberry Skewers | Kiwi Skewers

€ 56.00 per person (from 30 persons)

Surcharge of € 6.00 per person (less than 30 persons)
Summer Buffet 2

Served: 21 May – 21 September 2016

Oven Tomato | Buffalo Mozzarella | Fried Basil

Grilled Prawns | Dill Marinade

Three Variations of Bruschetta (Tomato | Grilled Bell Pepper | Parma Ham)

Beef Carpaccio | Lime Dressing | Parmesan

Cream Cheese Tureen | Smoked Salmon Shell

Serrano Ham | Green Tomato Chutney

Tabouleh | Fresh Mint

Tortellini Salad | Tomato Vinaigrette

Arugula | Balsamico Dressing | Pear Segments | Crisp Bacon

Salad of Grilled Vegetables

Yoghurt Cucumber Soup | Tamarind Flavors

Tenderloin Bites | Bell Pepper Sugo

Salmon Medallion | Lightly Sautéed Herbed Potatoes

Duck Cutlet | Roasted Mushrooms

Spring Vegetable Gratin

Strawberry Tartelettes | Whipped Cream

Panna Cotta | Cassis Coulis

Raspberry Tarts

Bread Pudding with Cherries | Cream

€ 48.00 per person (from 30 persons)
Surcharge of € 6.00 per person (less than 30 persons)
Fall Buffet 1

Served: 22 September – 20 December 2016

Hessian Country Ham | Pumpkin Chutney

Tureen of Wild Hare in Crust | Cumberland Sauce

Marinated Prawns | Sherry Vinaigrette | Small Vegetables

Artichoke Hearts | Roquefort Crème

Gilthead Filet | Orange Beet Salad

Endive Salad | Comté Cheese | Lambs Lettuce and Walnut Salad | Maple Dressing

Wild Mushroom Crème | Parmesan Chips

Rare Roast Beef | Mustard Herb Crust | Snap Beans | Potatoes au Gratin

Penne | Wild Mushrooms | Olive Oil | Baby Leaf Spinach

Duck | Grand Marnier Sauce | Cauliflower | Rosemary Potatoes

File of Pike Perch | Kohlrabi à la Crème | Perfumed Rice

AOC Soft Cheese | Camembert | Orange Calvados Sauce

Apricot Tarte | Vanilla Sauce

Bavarian Crème | Quince Compote

Baked Apple Slices | Vanilla Ice Cream

Dark Chocolate Mousse | Chili Aromas

€ 44.00 per person (from 30 persons)
Surcharge of € 6.00 per person (less than 30 persons)
Fall Buffet 2

Served: 22 September – 20 December 2016

French Salami | Pickled Gherkins
* * *
Mousse of Wild Duck | Quince Compote
* * *
Tureen of Pike Perch | Green Sauce | Fennel-Orange Salad | Prawns
* * *
Marinated Boiled Beef | Fall Herbs Marinade
* * *
Mushroom Salad | Cress | Bean Salad | Zucchini Sweet Corn Salad | Cucumbers | Tomatoes | Feta Cheese Salad
* * *
Black Salsifies Crème | Vanilla Cream
* * *
Frisée Salad | Roquefort Cheese | Walnuts | Pear Sections | Red Wine Dressing
* * *
Pink Roasted Breast of Duck | Williams Pear Jus | Schupfnudeln | Red Cabbage with Apple
* * *
Stewed Leg of Rabbit | Barolo Sauce | Tagliatelle | Broccoli Gratin
* * *
Classic Shellfish Medallions | Leaf Spinach | Pommery Mustard Sauce | Risolee Potatoes
* * *
Pear Tarte | Apricot Mousse | Ladyfingers
* * *
Panna Cotta
* * *
Strawberry Rhubarb Pudding

€ 42.00 per person (from 30 persons)
Surcharge of € 6.00 per person (less than 30 persons)
Winter Buffet 1


Marinated Herring | Red Wine | Curry Cream | Tomato Herb Sauce

Lamb’s Lettuce | Bündnerfleisch Potato Tureen | Smoked Salmon

Pata Negra Ham | Melon Chutney

Leek Salad | Wild Mushroom Salad | Broccoli Salad | Couscous Salad

Curry-Parsnip Soup with Ginger

Triology of Tatar | Bruschetta (Beef | Pork | Grilled Vegetables)

Sautéed Truffles | Cream | Onions | Herbs | Bread Dumplings

Crisp-roasted Leg of Duck | Savoy Cabbage | Potato Dumplings

Medium-roasted Saddle of Venison | Brussels Sprouts | Spätzle | Lingonberry Sauce

Sea Bass Medallions | Confit of Leek | Lemon Sauce

Stilton Cheese | Cheese Crackers

Baked Apple Compote

Blood Orange Salad

Spiced Tiramisu

€ 48.00 per person (from 30 persons)
Surcharge of € 6.00 per person (less than 30 persons)
Winter Buffet 2


Cole Slaw | Pastrami
***
Bündnerfleisch Tatar | Marinated Vegetables
***
Herbed Green Salad | Gorgonzola | Pear Dressing
***
Smoked Filet of Trout | Apple Horseradish Salad
***
Couscous Salad | Tandoori Poultry
***
Mushroom Tureen | Confit of Red Onions
***
Salmon Tatar | Sour Cream | Pumpernickel
***
Black Forest Ham | Aromatic Brussels Sprouts Salad
***
Turnip Soup | Roasted Gilthead Filet | Sauerkraut | Mashed Potatoes | Boiled Beef | Root Vegetables
***
Roasted Half Duck | Mushroom Ragout | Boiled Potatoes
***
Three Variations of Quiche (Leek | Ham and Cheese | Tomato Goat Cheese)
***
Nougat Glacé | Marinated Plums | Mulled Wine
***
Warm Tarte Tatin | Crème Fraîche
***
White Chocolate Mousse | Macaroons
***
Mini Cream Puffs (Vanilla | Chocolate | Almond)
***
Crêpe Flambée

€ 46.00 per person (from 30 persons)

Surcharge of € 6.00 per person (less than 30 persons)
Buffet Middle East

Humus | Tahine | Olive Oil

Eggplant Caviar | Black Olive Grill Salad | Tuna | Egg

Tunisian Salad | Mint Tomato Salad | Parsley

Tajine with Chicken | Zucchini

Torchi with Harrissa

Fish Soup | Small Noodles

Roasted Lamb Cutlet | Thyme

Couscous of Free Range Chicken

Ratatouille | Rosemary Rice | Almonds | Raisins | Pistachios

Goat Cheese | Grapes

Baklava

Fresh Strawberries | Cream

Rice Pudding

Fruit Salad | Rose Water

Cold Green Tea | Mint | Pistachios

€ 56.00 per person (from 30 persons)

Surcharge of € 6.00 per person (less than 30 persons)
Buffet Three Nations

**Italy**

Fresh Baked Olive Bread | Salted Butter

* * *

Arugula | Shaved Pecorino | Garlic Croutons

* * *

Milanese Salami | Coppa | Parma Ham

* * *

Tomato Bruschetta | Basil

* * *

Marinated Eggplant | Sun-dried Tomatoes | Zucchini | Fennel

* * *

Grilled Gilthead Filet | Olive Lemon Butter

* * *

Vino Blanco Risotto

* * *

Spaghetti Aglio e Olio

* * *

Tiramisu

* * *

Panna Cotta

**France**

Smoked Breast of Duck | Cherry Pepper Marmalade

* * *

Mesclun Salad | Red Wine Scallion Dressing

* * *

 Variety of Mediterranean Fish Tureens | Aioli Sauce

* * *

Pâté of Veal and Boar | Pickled Figs

* * *

Marinated Tenderloin | Olive Oil | Roquefort Cheese

* * *

French Onion Soup | Cheese Croutons

* * *

Coq au Vin | Potatoes au Gratin | Vichy Carrots

* * *

Selection of French Cheeses

* * *

Crêpes | Orange Sauce | Vanilla Ice Cream

* * *

Light & Dark Chocolate Mousse

* * *
Traditional Apple Tarte

Japan

Squid Salad | Chili Sauce

* * *

Marinated Salmon | Lemongrass | Coriander

* * *

Selection of Sushi

* * *

Roasted Salmon Medallions | Miso Soup | Pak Choi Vegetables | Basmati Rice

* * *

Papaya Mango Pineapple Salad

€ 62.00 per person (from 30 persons)

Surcharge of € 8.00 per person (less than 30 persons)
Buffet Hessen

Meat Jelly of Beef | Horseradish Mousse

Selection of Regional Hams | Apple Mustard

Vogelsberger Curd Cheese Tatar | Red Onion Vinaigrette

Taunus Trout | Spicy Lingonberry Cream

Cider Potato Tureen | Green Sauce

Three Variations of Green Salads | Three Dressings | Six Seasonal Crudité Salads | Condiments

Pfungstädter Lentil Soup | Gref‘völssings (Beef Sausage)

Boiled Beef | Green Sauce | Boiled Potatoes

„Äbbelwoi Hinkelsche“ (Apple Wine Chicken)

Kinzig Pike Perch | Dill Butter | Almond Rice

Dillenburger Vegetable Casserole | Goat Cheese

Vanilla Pudding | Sweet Green Sauce

Iced Frankfurter Kranz

Strawberry Crème Kronberg Style

Chocolate Foam | Spiced Cherries

€ 42.00 per person (from 30 persons)

Surcharge of € 6.00 per person (less than 30 persons)
Menu
Spring Menu 1
Served: 20 March – 20 May 2016

Lightly Smoked Breast of Duck | Frisee Salad | Apple Vinaigrette

* * *

Wild Garlic Soup | Tatar of Scottish Smoked Salmon

* * *

Veal Filet | Leaf Spinach | Morels | Sweet Lime Sauce | New Potatoes

* * *

Green Almond Parfait | Orange Strawberry Salad

4 Courses: 65.00 €
3 Courses without Soup: 56.00 €
3 Courses without Starter: 49.00 €

Spring Menu 2
Served: 20 March – 20 May 2016

Ikarimi Salmon | Potato Asparagus Salad | Tomato Tatar

* * *

Cappuccino of Porcini Mushrooms | Almond Pastry

* * *

Wollschein Medallions | Fig Sauce | Glazed Sugar Peas | Rosemary Potatoes

* * *

Bavarois „Vanilla Caramel“ | Apricot Compote

4 Courses: 56.00 €
3 Courses without Soup: 48.00 €
3 Courses without Starter: 44.00 €
Spring Menu 3
Served: 20 March – 20 May 2016
Tureen of Poulard | Kohlrabi Carpaccio | Wild Garlic Lime Pesto

Olive Bisquite

Roastbeef „Marchand de Vin“ | Red Wine Shallot Sauce | Potato Spinach Strudel

„Trilogy of Strawberries“

Tiramisu | Salad | Mousse

4 Courses: 48.00 €
3 Courses without Soup: 41.00 €
3 Courses without Starter: 38.00 €

Summer Menu 1
Served: 21 May – 21 September 2016
Demi Cuit of Tuna in Szechuan Pepper Crust | Wasabi Crème | Soy Cress Salad

Tom Kha Gai | Chicken Skewers

Medium-roasted Breast of Duck | Teriyaki Sauce | Green Thai Asparagus

Mango Passion Fruit Pyramid

4 Courses: 48.00 €
3 Courses without Soup: 42.00 €
3 Courses without Starter: 36.00 €
Summer Menu 2
Served: 21 May – 21 September 2016

Carpaccio of Tenderloin | Sautéed Mushrooms | Arugula | Summer Truffle Vinaigrette

White Vine Tomato Soup | Basil Chips

Duo of Saddle of Veal and Grilled Prawns | Vegetables Provencal | Potatoes

Raspberry Mascarpone Charlotte

4 Courses: 52.00 €
3 Courses without Soup: 45.00 €
3 Courses without Starter: 38.00 €

Summer Menu 3
Served: 21 May – 21 September 2016

Goat Cheese Gratiné | Mediterranean Vegetables | Arugula Pesto | Sun-dried Tomatoes

Chanterelle Crème | Chive Pesto

Grilled Gilthead Filet | Lemon Potato Snow | Olive Sauce

Strawberry Tartelett | Nougat de Montelimar Ice Cream

4 Courses: 49.00 €
3 Courses without Soup: 43.00 €
3 Courses without Starter: 39.00 €
Fall Menu 1

*Served: 22 September – 20 December 2016*

Roasted Scallops | Green Lentils | Beurre blanc

* * *

Black Salsify Crème | Caramelized Nuts | Truffle Oil

* * *

Roasted Saddle of Lamb | Rosemary Jus | Gnocchi | Grilled Vegetables

* * *

Tarte Tatin | Crème Fraîche

4 Courses: 54.00 €
3 Courses without Soup: 47.00 €
3 Courses without Starter: 42.00 €

Fall Menu 2

*Served: 22 September – 20 December 2016*

Roasted Breast of Quail | Fall Herbs Green Salad | Mini Tomato Confits

* * *

Oxtail Soup | Curry Cream

* * *

Duo of Corn Poulard & Salmon Medallion | Wild Mushroom Risotto | Green Asparagus

* * *

Iced Frankfurter Kranz | Ockstäder Cherry Ragout

4 Courses: 53.00 €
3 Courses without Soup: 46.00 €
3 Courses without Starter: 41.00 €
Menu Fall 3

Served: 22 September – 20 December 2016

Fine Boiled Beef Vegetable Jelly | Horseradish Foam | Shiitake Mushroom Essence | Sesame Cracker

* * *

Stewed Veal Cheeks | Barolo Sauce | Potato Celery Puree | Oven Vegetables

* * *

Pyramid of Three Chocolates | Caramel Sauce

4 Courses: 53.00 €
3 Courses without Soup: 46.00 €
3 Courses without Starter: 41.00 €

Winter Menu 1

Served: 21 December – 19 March 2016

Lamb’s Lettuce Bouquet | Potato Bacon Dressing | Warm Pear Sections

* * *

Truffled Celery Crème

* * *

Medium Roasted Saddle of Venison | Orange Barberry Sauce | Brussels Sprouts Ragout | Schupfnudeln

* * *

Honey Almond Mousse | Zibarte Compote

4 Courses: 49.00 €
3 Courses without Soup: 41.00 €
3 Courses without Starter: 39.00 €
Winter Menu 2

Served: 21 December – 19 March 2016

Cauliflower Mascarpone Tureen | Chive Crème

* * *

Pea Soup | Mint | Crayfish

* * *

Poached Tenderloin in Burgundy | Glazed Shallots | Cabbage | Potato Strudel

* * *

Marzipan Amaretto Parfait | Warm Gingerbread Soufflé

4 Courses: 52.00 €
3 Courses without Soup: 44.00 €
3 Courses without Starter: 42.00 €

Winter Menu 3

Served: 21 December – 19 March 2016

Salmon Carpaccio | Ginger Marinade | Orange Mescalin Salad

* * *

Pumpkin Curry Coconut Soup

* * *

Crisp Leg of Duck | Creamed Savoy Cabbage | Potato Dumplings

* * *

Chocolate Caramel Salted Butter Soufflé | Vanilla Ice Cream

4 Courses: 46.00 €
3 Courses without Soup: 41.00 €
3 Courses without Starter: 38.00 €
5th Floor
Deli Fresh Lunch

Panini | Tomato Mozzarella | Arugula

Baguette | Serrano Ham | Pesto Mayonnaise

Wraps | Antipasti | Vegetables

Walnut Bread | Emmentaler | Butter

Rye Bread | Spundekäs | Chives

Soup of the Day (see Chef’s Buffet)

Selection of Various Quiches

Salad of the Day (see Chef’s Buffet)

Dessert of the Day (see Chef’s Buffet)

€ 29.00 per person (from 15 persons)

Surcharge of € 3.00 per person (less than 15 persons)
Snack Buffet
Snack Buffet „Where the Sun Shines“

Beef Carpaccio | Lime Pine Nut Marinade

Tomato Mozzarella | Basil Oil on Toasted Olive Bread

Ratatouille Salad | Roasted Prawns

Pissaladiere (Onions, Anchovies, Olives)

Lamb Cutlet on Zucchini Tomato Vegetable Mix

Tuna Medallion on Warm Nicoise Salad

„Tian“ of Eggplant | Zucchini | Tomatoes | Parmesan

Home-made Tiramisu

Crème Brûlée

Apricot Tarte

Snack Buffet „Where the Sun Sets“

Mie Noodle Salad | Coriander

Teriyaki Pork Roast | Brioche

Sushi | Wasabi Cucumber Salad

Crisp Roast Duck | Saigon Wok Vegetables

Black Tiger Shrimp | Pak Choi | Miso Sauce

Smoked Tofu | Soy Bean Sprouts | Honey Soy Broth

Mango Mousse | Coconut Flakes

Papaya Sweet Lime Salad

Baked Banana with Honey
Snack Buffet „Where the Sun Shines at High Noon“

Sourdough Bread | Liverwurst | Chives

Potato Salad | Bacon | Hessian Mustard

Handkäse | Walnuts | Apples

Filet of Pike Perch | Lentils

Filet of Pork | Mashed Potatoes | Beer Sauce

Cheese Spätzle | Toasted Onions

Cherry Bread Pudding

Sour Cream Cake

Apple Crumb Cake

Snack Buffet „Where the Sun Always Shines“

Croque Monsieur

Grilled Vegetables | Parmesan | Olive Oil

Lüttich Salad (Beans, Potatoes, Bacon)

Swedish Meatballs | Lingonberry Sauce

Fish & Chips

Pasta Penne Arugula | Sun-dried Tomatoes | Basil Oil

Mini Tarte „Tatin“

Duo of Light and Dark Chocolate

Panna Cotta | Raspberry Coulis

For all Snack Buffets:

€ 32.00 per person (from 15 persons)
Surcharge of € 3.00 per person (less than 15 persons)
Brasserie *ici*
Menu Brasserie *ici* 1

Wild Herbs Salad | Goat Cheese Croutons

* * *

Baguette | Serrano Ham | Pesto Mayonnaise

* * *

Duo of Chocolate Mousse

€ 29.00 per person (from 10 persons)

*Surcharge of € 4.00 per person (less than 10 persons)*

---

Menu Brasserie *ici* 2

Pâté de Champagne | Fine Cocktail Gherkins

* * *

Medium Roasted Sirloin | Grilled Tomatoes | French Fries | Sauce Béarnaise

* * *

Crème Brûlée

€ 30.00 per person (from 10 persons)

*Surcharge of € 4.00 per person (less than 10 persons)*
Menu Brasserie ici 3

Grilled Shrimp | Fine Herbs | Lemon Aromas

* * *

Boeuf Bourguignon | Boiled Potatoes | Stewed Carrots

* * *

Crème Caramel

€ 32.00 per person (from 10 persons)

Surcharge of € 4.00 per person (less than 10 persons)

Menu Brasserie ici 4

Smoked Breast of Duck | Green Lentil Salad

* * *

Lobster Crème Soup | Cognac Crème Fraîche

* * *

Soufflé Turbot | Puréed Peas

* * *

Rack of Lamb | Vegetables Nicoise | Sea Salt Potatoes

* * *

Fondant au Chocolat | Vanilla Ice Cream

€ 53.00 per person (from 10 persons)

Surcharge of € 4.00 per person (less than 10 persons)
Vitality Station Brasserie *ici*

Vegetable Sticks (Cucumber | Carrot | Celery) | Two Kinds of Dip

* * *

Salad Selection | Various Dressings | Condiments

* * *

Cucumber Salad | Tomato Salad | Cole Slaw | Potato Salad | Red Slaw
Carrot Salad | Cobb Salad | Roasted Chicken Breast

* * *

Black Tomato Carpaccio | Mozzarella | Pesto

* * *

Grill Salad | Tuna | Capers

* * *

Humus | Sesame | Pita Bread

* * *

Grilled Pork Tenderloin | Sirloin (off the Grill) | Foil-roasted Gilthead
Lemon Aromas (off the Grill)

* * *

Merguez (off the Grill) | Corn on the Cob | Beans | Baked Potatoes | Herbed Sour Cream | Mixed Rice

* * *

Lemon Tarte | Chocolate Mousse | Fruit Salad | Crème Caramel


€ 56.00 per person (from 20 persons)
Surcharge of € 5.00 per person (less than 20 persons)
Specialty Buffet Brasserie *ici*

Provencal Salad Bar | Various Dressings | Condiments

- - -

Ratatouille Salad

- - -

Shrimp Salad | Tomatoes

- - -

Salad Nicoise | Tuna

- - -

Artichoke Hearts | Olives | Tomatoes

- - -

Baguette Toasted in Olive Oil | Tapenade

- - -

French Salami | Rosette de Lyon | Gherkins

- - -

Onions | Cheese Croutons

- - -

Roasted Gilthead | Stewed Fennel | Rice Pilaf

- - -

Leg of Lamb | Thyme Sauce

- - -

Stewed Corn Chicken Breast | Red Wine Sauce

- - -

Maccaroni „Marseille Style“ | Potatoes au Gratin | Mediterranean Vegetables

- - -

Filled Crêpes with Nougat Crème | Sweet Lime Meringue Pie | Filled Profiteroles

Vanilla Crème | Three Kinds of Chocolate Mousse

- - -

Selection of French Cheeses

€ 53.00 per person (from 20 persons)

Surcharge of € 5.00 per person (less than 20 persons)
Snack Buffet Brasserie ici

Stuffed Mozzarella Pockets | Tomato | Pine Nut Pesto | Basil Tramezzini
Vegetable Horseradish Cream Cheese | Smoked Salmon

* * *

Grilled Bread Chips | Bayonne Ham

* * *

Mini Tomatoes | Peperoni | Mushrooms | Olives Stuffed with Cream Cheese

* * *

Marinated Asparagus „Mimosa Style“ | Chopped Egg | Chives

* * *

Saddle of Rabbit | Rosemary Skewer | Sweet Lime Salsa

* * *

Potpourri of Mini Clafoutis

* * *

Slices of Red Mullet | Leaf Spinach

* * *

Veal Escalope | Fried Sage Leaves

* * *

Apple Pie | Meringue Dumplings | Almond Caramel Flan on Apricot Sauce

€ 32.00 per person (from 15 persons)
Surcharge of € 4.00 per person (less than 15 persons)
Champions
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<tr>
<th>Food Item</th>
<th>Ingredients</th>
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<tr>
<td>Grand Slam</td>
<td>Pretzel Bagel</td>
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<tr>
<td></td>
<td>Tacos</td>
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<tr>
<td></td>
<td>Caesar Salad</td>
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<tr>
<td></td>
<td>Chicken Fingers Country Style</td>
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<td></td>
<td>Mini Cheeseburger</td>
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<tr>
<td></td>
<td>Chicken Quesadilla</td>
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<tr>
<td></td>
<td>French Fries</td>
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<tr>
<td></td>
<td>American Brownies</td>
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<tr>
<td></td>
<td>Banana Split</td>
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<tr>
<td></td>
<td>Mini Cupcakes</td>
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€ 31.00 per person (from 30 persons)
Surcharge of € 4.00 per person (less than 30 persons)
Grab & Go
Grab & Go

Caesar Salad in Shaker Box

Chef's Salad in Shaker Box

Baguette | Emmental Cheese

Focaccia | Grilled Vegetables

Rye Bread | Black Forest Ham

Muffins

Brownies

Water

Lemonade (Pink Grapefruit | Lime | Orange Lemongrass)

€ 20.00 per person
Beverage
Nonalcoholic | Coffee & Tea

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<tr>
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<tr>
<td>Apollinaris</td>
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<tr>
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<tr>
<td>Selection of Juices</td>
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<td>Selection of Soft Drinks</td>
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<tr>
<td>Coffee</td>
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<tr>
<td>Tea</td>
<td>per Cup</td>
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<tr>
<td>Espresso</td>
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<td>Double Espresso</td>
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<tr>
<td>Espresso Macchiato</td>
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<tr>
<td>Double Espresso Macchiato</td>
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<tr>
<td>Cappuccino</td>
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<tr>
<td>Coffee with Milk</td>
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<td>Latte Macchiato</td>
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<tr>
<td>Coffee</td>
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Beer | Wine | Sparkling Wine | Champagner

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<tr>
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<td>Bitburger 0%</td>
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<tr>
<td>Wheat Beer</td>
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<tr>
<td>House Wine white</td>
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<td>Home brand sparkling Wine</td>
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<td>Veuve Clicquot</td>
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<tr>
<td>Piper Heidsieck</td>
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Aperitif | Digestif | Liqueur

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<tr>
<td>Pernod</td>
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<tr>
<td>Sandeman White</td>
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<tr>
<td>Tio Pepe</td>
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</tr>
<tr>
<td>Port Wine white</td>
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<tr>
<td>Campari</td>
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<tr>
<td>Martini Bianco</td>
<td>Dry</td>
<td>Rosso</td>
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<tbody>
<tr>
<td>Dry Sack</td>
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<td>Port Medium Tawny</td>
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<tr>
<td>Sherry Medium Dry</td>
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Averna | 4cl | 7,20 €
Fernet Branca | Menta | 4cl | 7,20 €
Ramazotti | 4cl | 7,20 €
Underberg | 2cl | 3,20 €
Calvados | 4cl | 7,20 €
Bristol Cream | 5cl | 6,50 €
Schladerer Kirschwasser | Williamsbirne | Himbeergeist | 4cl | 7,20 €
Framboise | 4cl | 8,20 €
Grappa di Ruggeri | 4cl | 8,00 €
Williams Morand | 4cl | 8,20 €
Apricot Schnaps | 4cl | 7,20 €
Jubileum Aquavit | 4cl | 7,20 €
Line Aquavit | 4cl | 7,20 €
Malteser Kreuz Aquavit | 4cl | 7,20 €
Doornkaat | 4cl | 7,20 €
Raki | 0,35l | 25,00 €

Cointreau | 4cl | 6,70 €
Amaretto di Saronno | 4cl | 7,00 €
Baileys Irish Cream | 4cl | 7,50 €
Bristol Cream | 5cl | 6,50 €
Benedictine | 4cl | 7,70 €
Grand Marnier | 4cl | 7,20 €
Apricot Liqueur | 4cl | 7,00 €

**Spirits | Long Drinks**
Malibu | 4cl | 7,00 €
Beefeater Gin | 4cl | 7,70 €
Tanqueray Gin | 4cl | 8,50 €
Smirnoff Vodka | 4cl | 7,70 €
Absolut Vodka | 4cl | 8,50 €
Tequila | 4cl | 7,50 €
Havana Club Rum | 4cl | 7,70 €
Bacardi Rum | 4cl | 7,70 €

Whisky Cola | Glas | 8,10 €
Planter's Punch | Glas | 7,00 €
Pina Colada | Glas | 6,60 €
Gin Tonic | Glas | 8,10 €
Caipirinha | Glas | 6,60 €
Bacardi Cola | Glas | 8,10 €
Vodka Lemon | Glas | 8,10 €
Vodka Orange | Glas | 8,10 €
Campari Orange | Glas | 6,70 €
### Cognac & Brandy | Whisky

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<tr>
<td>Apricot Brandy</td>
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<tr>
<td>Armagnac Jeanneau</td>
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<tr>
<td>Hennessy VSOP</td>
<td>4cl</td>
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<tr>
<td>Martell VSOP</td>
<td>4cl</td>
<td>8,20 €</td>
</tr>
<tr>
<td>Remy Martin VSOP</td>
<td>4cl</td>
<td>8,20 €</td>
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<tr>
<td>Courvosier VSOP</td>
<td>4cl</td>
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</tr>
<tr>
<td>Johnny Walker Red</td>
<td>4cl</td>
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<tr>
<td>Johnny Walker Black</td>
<td>4cl</td>
<td>9,70 €</td>
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<tr>
<td>Jim Beam</td>
<td>4cl</td>
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<tr>
<td>Jack Daniels</td>
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<tr>
<td>J&amp;B Whisky</td>
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<tr>
<td>Chivas Regal</td>
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<tr>
<td>Canadian Club</td>
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</tr>
<tr>
<td>Dimple</td>
<td>4cl</td>
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Weinkarte

White Wine

Light

Manz Weißer Burgunder  
Manz, Rhine Hesse, Germany  
Pinot Blanc, dry  
0,75l  27,90 €

Pinot X  
0,75l  25,90 €

Vineyard Christian Nett, Pfalz, Germany  
Pinot Blanc & Auxerrois QbA, dry

Chablis – Domaine Millet & Marcault  
0,75l  37,50 €

AOC Chablis, France  
Chardonnay

* * *

Medium

Charta-Allendorf  
0,75l  27,90 €

Oestrich-Winkel, Rheingau, Germany  
Riesling
Château Martinon – Entre deux Mers
AOC Bordeaux, France
Semillon, Sauvignon Blanc, Muscadelle

* * *

Full Body
Merlot Blanc de Noir
Christian Bamberger, Nahe, Germany
Merlot QbA, dry

Château Grès Saint Paul
Vin de Pays d’Oc, France
Gipsy Syrah Rosé
<table>
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<th>Wine</th>
<th>Origin</th>
<th>Volume</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Louis Latour</td>
<td>AC Burgundy, France Pinot Noir</td>
<td>0,75l</td>
<td>28,90 €</td>
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<tr>
<td>Koiné Primitivo Di Manduria</td>
<td>Apulien, Italy Primitivo</td>
<td>0,75l</td>
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**Red Wine**

*Medium*

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<tr>
<td>Cuvée &gt;1838&lt;</td>
<td>0,75l</td>
<td>25,90 €</td>
</tr>
</tbody>
</table>
| Vineyard Christian Nett, Pfalz, Germany
  Cuvée of Merlot, Lagrein, Dornfelder and Cabernet |        |        |
| Château Martinon         | 0,75l  | 25,90 €|
| AOC Bordeaux Superior, France
  Merlot, Cabernet Sauvignon and Cabernet Franc |        |        |
| Alde Gott                 | 0,75l  | 27,00 €|
| Baden, Germany
  QbA, dry                |        |        |

* * *

**Full Body**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gran Reserva DOC</td>
<td>0,75l</td>
<td>57,00 €</td>
</tr>
<tr>
<td>Bodegas Lan Rioja, Rioja, Spain</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Francis Coppola „Diamond Collection“ 0,75l 57,00 €
Vineyard Napa Valley, California, USA
Cabernet Sauvignon

Quercus-Allendorf 0,75l 42,00 €
Oestrich-Winkel, Rheingau, Germany
Pinot Noir

Koiné Primitivo Di Manduria Domaine de la Baume 0,75l 26,00 €
Syrah
Vin de Pays d’Oc, Languedoc Roussillon, France
Syrah
Beverage Package

Following beverages are included:

House Wine red & white
Beer
Selection of Soft Drinks
Mineral water
Coffee and Tea

1 hour per person 20,00 €
2 hours per person 26,00 €
3 hours per person 32,00 €
4 hours per person 39,00 €
Every additional hour will be charged with 6,00 € per Person.

€ 29,00 per Person (from 10 persons)
Surcharge of € 4,00 per person (if less than 10 persons)