MARINA
Seerestaurant

CHRISTMAS BUFFET
24 December 2026 from 6:00 p.m.
in the See-Saal Ballroom

bread and mini roll selection | farmhouse butter | herb quark V

Starters and Salads

goat's cheese terrine | sun dried tomatoes | courgettes V
selection of smoked fish | creamed horseradish
crustacean terrine with lobster, spiny lobster & prawns
pigeon terrine | duck liver | sour cherries
hunter's pâté | mushrooms | green pepper | prunes
roast beef | remoulade sauce
caramelised St Maure goat's cheese | pickled walnuts | fresh figs
mixed seasonal leaf salads VV | assorted dressings V
chopped egg | toasted seeds V | pickled vegetables VV
lentil salad VV | chickpea salad VV | Asian noodle salad
potato, cucumber & red radish salad V
cucumber salad with organic yoghurt V
raw carrot salad VV | egg mayonnaise | herring salad

black salsify cream soup | croûtons V

Main Courses

Christmas goose -- breast & leg
glazed Bavarian veal shank
braised ox cheeks
fillets of Skrei winter cod and salmon

served with

potato and bread dumplings V | herb spaetzle V | parsley potatoes V
schupfnudeln V | braised red cabbage with apples V
glazed winter root vegetables V

Desserts

chocolate & tonka bean mille feuille V
tiramisu V | pistachio mousse | berries VV
Christmas biscuits | stollen | gingerbread V
chocolate & mandarin terrine wrapped in baumkuchen V
nut strudel | vanilla sauce V

V vegetarian VV vegan