



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

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

Starters and Salads

goat's cheese terrine | sun dried tomatoes | courgettes ✓

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 ✓✓ | assorted dressings ✓

chopped egg | toasted seeds ✓ | pickled vegetables ✓✓

lentil salad ✓✓ | chickpea salad ✓✓ | Asian noodle salad

potato, cucumber & red radish salad ✓

cucumber salad with organic yoghurt ✓

raw carrot salad ✓✓ | egg mayonnaise | herring salad

black salsify cream soup | croûtons ✓

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 ✓ | herb spaetzle ✓ | parsley potatoes ✓

schupfnudeln ✓ | braised red cabbage with apples ✓

glazed winter root vegetables ✓

Desserts

chocolate & tonka bean mille feuille ✓

tiramisu ✓ | pistachio mousse | berries ✓✓

Christmas biscuits | stollen | gingerbread ✓

chocolate & mandarin terrine wrapped in baumkuchen ✓

nut strudel | vanilla sauce ✓

€75 per person

✓ vegetarian ✓✓ vegan