



Christmas Celebrations 2026

Buffet I

Selection of breads and baguettes
farmhouse butter | herb quark

Starters & Salads

mixed seasonal leaf salads ✓✓ | assorted dressings ✓
toasted seeds ✓ | croûtons ✓
cucumber, red radish, potato salad ✓ | lentil-leek salad ✓✓
raw carrot salad with raisins ✓✓ | red cabbage salad ✓✓
cucumber salad with dill and organic yoghurt ✓✓

selection of smoked fish | creamed horseradish
hunter's paté | dried plums | mushrooms | green pepper
Charentais melon | venison ham
flambéed goat cheese | black walnuts | marinated figs ✓

Soup

black salsify cream soup ✓

Main Courses

venison goulash
filets of salmon

Side Dishes

herb potatoes ✓ | bread dumplings ✓ | sauerkraut ✓
vanilla-glazed carrots ✓

Vegan

chickpea curry | coconut milk | coriander

Desserts

Tarte Tatin | marinated sultanas | red port ✓
lemon tartlets | meringue topping ✓
cinnamon crème brûlée ✓
nut strudel | vanilla sauce ✓

€ 62 per person