**INTRODUCTION**

My experienced and innovative kitchen crew applies their combined, extensive culinary skills to provide you with excellent and locally influenced menus, coffee breaks and buffets for your event, no matter the type and size.

Our selections include typical local specialities inspired by regional recipes and prepared with choice seasonal ingredients. What’s more, we offer classic and modern dishes from around the world that are prepared with authenticity and reflect the international experience of our talented chefs.

We set great store by sustainable and high-quality products and ingredients from the surrounding Hessian region in selecting the dishes we serve our guests – locally inspired, sophisticated and prepared in creative ways. We were awarded the Green Globe Certificate for our strong commitment to sustainability.

Today I can look back on 30 years of working in my profession at InterContinental Hotels around the world. And for the last 20 years I have been in charge of the kitchen staff at the Intercontinental Frankfurt as Head Chef with a great sense of commitment and passion.

Just click on the offer of your choice in the navigation panel below to access the available options. Alternatively, my team and I would also be happy to sit down with you to put together a menu tailored especially for your needs to ensure a unique and memorable culinary experience.

Best wishes,

Klaus Bramkamp

Head Chef of the InterContinental Frankfurt
REGIONAL FRANKFURT AND ENVIRONS

MEAT
Boiled beef bites with root vegetables and a seven-herb sour cream dressing € 3.50

Bite-sized soda bread rolls with minced ham and onion relish € 3.50

Duck liver praline on a bed of Frankfurt-style apple chutney € 3.50

‘Heaven and Earth’ in miniature preserve jars: potatoes, Frankfurt-style blood sausage, caramel apples and braised onions € 3.50

Sachsenhausen-style mini-satay with warm apple mustard € 3.50
REGIONAL FRANKFURT AND ENVIRONS

FISH
- Taunus trout canapé with its own roe and fresh horseradish €3.80
- Salmon marinated in a Frankfurt-style seven-herb marinade with gelled apple wine mustard €3.80
- Frankfurt style herbed eel with sage on horseradish black bread €3.80
- Main zander wrapped in bacon on a bed of warm potato salad and Riesling grapes €3.80
- Hessian pike fishcake with horseradish and snow peapod €3.80

VEGETARIAN
- Spundekäs (curd cheese) with fresh radishes and chives on country style dark bread €3.50
- Hessian goat's cheese balls with apricot mustard and savoury nibbles €3.50
- Warm Frankfurt “Grüne Soße” bread (Frankfurt speciality: green sauce) in mini-clay pots, with tomato cream cheese €3.50
- Poppers made of Frankfurt Grüne Soße and tender quail egg €3.50
- Minced handkäs (cheese specialty) with Frankfurt-style chopped onions in vinaigrette dressing on rye bread €3.50
- Heavy sour cream cake with sour cream, onions and Alpine cheese €3.50
REGIONAL
FRANKFURT AND ENVIRONS

SWEET DELIGHTS
Finger food from a Frankfurt crown cake with fresh raspberry  €3.00

Frankfurt-style apple tiramisu with apple wine sauce  €3.00

Gutenberg chocolate petit fours  €3.00

Seasonal
Fresh Kriftel strawberries with sweet Grüne Soße (Frankfurt specialty - green sauce)  €3.00
MEAT
Veal tonnato spoon appetiser, fresh tuna fish and Italian lime sour cream dressing €3.80
~
Olive bread with San Daniele ham €3.80
~
Finger food carpaccio with pecorino cheese and aubergine puree €3.80
~
Artichoke satay with Milan salami €3.50
~
Satay with sage chicken and chorizo with reduced cherry tomato sauce and sweet pepper coulis €3.80
~
Albondigas Spanish mince meatballs in a fiery tomato sauce with pine nuts €3.50
MEDITERRANEAN

Saltimbocca style veal satay with small ratatouille €3.80
~
Spanish meatballs with caramel olives on skewers €3.50

FISH

Grilled tuna steak with balsamico reduction and red chili €3.80
~
Pulpo cocktail with Olivetti tomato relish and olive puree €3.80
~
Lime salmon with glacéed olives €3.80
~
Prawns with yellow chili marmelade €3.50
~
Shellfish satay alla Milanese €3.80
~
Mini-perch medallions in paella broth €3.50
MEDITERRANEAN

VEGETARIAN

Caprese on a spoon with tomato sugo, buffalo mozzarella and wafer-thin bruschetta € 3.50

Grilled zucchini with goat’s cheese and parmesan bits € 3.50

Bruschetta with Mediterranean vegetable sugo and dried tomato € 3.50

Stuffed truffle pasta with sage butter (fork finger food) € 3.50

SWEET DELIGHTS

Fruit gazpacho smoothie € 3.00

Sicilian almond aspic € 3.00

Basil crème with Amalfi lemon € 3.00

Mini-tiramisu morsels € 3.00
CROSS OVER

MEAT

Lamb kofta with tahini and Lebanese salad  €3.80

~

Lamb satays with green marsala  €3.80

~

Lamb meatballs with dates and rose water  €3.80
CROSS OVER

FISH
Perch satay poached in foil with harissa, Moroccan braised onions and Greek mint yoghurt €3.80

~

Chili prawns with curry leaves and coconut €3.80

~

Coconut prawn poppers in beer-based dough with Chinese mustard and honey €3.80

~

Chorizo with calamari €3.80

~

Scallops with coriander-lime pickles €4.00

~

Italian shellfish satay with cooked tomato concentrate and a touch of saffron €4.00

~

VEGETARIAN
Asian guacamole with baked lotus root €3.50

SWEET DELIGHTS
Burnt lemon grass crème brûlée €3.00

~

Raspberry flan €3.00

~

Spanish almond cake with lime crème €3.00

~

French chocolate tart with wasabi €3.00

~

Blueberry-cheesecake with chocolate-chili dip €3.00
VEGETARIAN

Grilled zucchini with ricotta and dried apricots €3.50

Mozzarella and green crespelle with basil and dried tomatoes €3.50

Zucchini-rocket rolls with parmesan €3.00

Savoury puffs with avocado and chili €3.00
### VEGEATARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Sprouts and curd cheese quiche with reduced tomatoes</td>
<td>€3.00</td>
</tr>
<tr>
<td>Pea samosas with apple-kumquat chutney</td>
<td>€3.50</td>
</tr>
<tr>
<td>Mini-pizzas with shallots and goat’s cheese</td>
<td>€3.50</td>
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<tr>
<td>Mini-pizzas with aubergine and harissa paste</td>
<td>€3.50</td>
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<tr>
<td>Finger food falafel with yoghurt-sesame sauce</td>
<td>€3.50</td>
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### SWEET DELIGHTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blueberry-almond tart</td>
<td>€3.00</td>
</tr>
<tr>
<td>Yoghurt panna cotta with fruit chutney</td>
<td>€3.00</td>
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<tr>
<td>Curd cheese charlotte with fresh fruits</td>
<td>€3.00</td>
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<tr>
<td>Cherry bread pudding cake</td>
<td>€3.00</td>
</tr>
<tr>
<td>Wild berry and vanilla crème trifle</td>
<td>€3.00</td>
</tr>
<tr>
<td>Blueberry-cheesecake with chocolate-chili dip</td>
<td>€3.00</td>
</tr>
</tbody>
</table>
INTERCONTINENTAL MEETINGS

ASIAN

MEAT

Asian honeyed duck with roasted sesame seeds and banana chips €3.80

∼

Coriander-chili chicken with roasted pineapple €3.80

∼

Baked chicken balls with sweet chili and soy sprouts €3.50

∼

Thai chicken satay with smoked bacon €3.50

∼

Beef satay with sesame-chili sauce €3.80

∼

Indian chicken curry on a skewer with coconut milk €3.80

∼

Thai curried chicken satay with roasted sesame seeds €3.50
**ASIAN**

**FISH**
- Asian rice roll with tuna fish, wasabi and pickled ginger
  €3.80
- Asian-glazed grilled tuna fish on ginger pickle
  €3.80
- Tandoori prawn on sprout salad with mango chutney
  €3.80
- Teriyaki prawn with papaya and green apple
  €3.80
- Japanese seafood skewer with spicy onion sauce
  €3.80

**VEGETARIAN**
- Baked tofu with pineapple chutney
  €3.50
- Homemade tofu pockets with peanut sauce
  €3.50
- Singapore gram assam with chili
  €3.80
ROLL-IN SANDWICH LUNCH

FINGER SANDWICHES

MEAT

Sandwich satays with avocado, peperonata and Argentine roast beef €3.50

Chicken sandwich with fresh mango and fig mustard €3.50

Wild garlic ham on three-grain bread with mustard melon €3.50

FISH

Shrimp sandwich with classic cocktail sauce, apple and dill €3.80

Smoked salmon with mustard-dill pickle and salad €3.80

Swedish soused herring on three-grain bread with sweet radish and onion relish €3.50
ROLL-IN SANDWICH LUNCH

VEGETARIAN
Whole grain sandwich with small ratatouille, parmesan and pesto  €3.50

Brie sandwich with lingonberry cream cheese and Brussels grapes  €3.50

Small cocktail salad with olives and dried tomatoes  €3.50
ROLL-IN SANDWICH LUNCH

OPEN SANDWICHES (1/2 GERMAN ROLL)
We would be happy to serve the following open-style sandwiches on halved German rolls in the meeting room:

MEAT
Roll with cutlet and apple mustard (pork or poultry) €4.50 / half roll
Roll with Salami and peperonata €3.50 / half roll
Roll with Kasseler and pickles €3.50 / half roll
Roll with ham and fresh melon €3.50 / half roll
Roll with ground pork and onions €3.50 / half roll
Roll with meatballs and mustard €3.50 / half roll
ROLL-IN SANDWICH LUNCH

**FISH**
- Pickled herring with mustard dill and onion chutney €4.00 / half roll
- Smoked salmon with horse radish and trout caviar €6.00 / half roll
- Roll with salad Niçoise €3.50 / half roll

**VEGETARIAN**
- Roll with grilled vegetables, pesto and parmesan €3.50 / half roll
- Roll with Spundekäs and radish €3.50 / half roll
- Roll with caprese and Piemontese pesto €3.50 / half roll
- Roll with brie and apple chutney €3.50 / half roll
**ROLL-IN SANDWICH LUNCH**

**BAGELS**
- Pastrami bagel with mustard crème and pickle €3.50
- Chicken bagel with fresh pineapple and cream cheese €3.50
- Smoked salmon bagel with horseradish cream cheese €4.50
- Vegetarian bagel with grilled vegetables and pesto cream cheese €3.50
- Brie bagel with lingonberry cream cheese €3.50

**SANDWICH WEDGES**
- Sandwich with tartar sauce and English roast beef €3.50
- Pumpkin sandwich with veal and pecorino cheese €3.50

**DESSERTS**
- Seasonal fruit skewers with yoghurt-mint dip €3.50
- Chocolate petit fours with raspberry €3.50
- Apple-pear quark €3.50

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**Tandoori chicken sandwich with mint yoghurt** €3.50
- Pineapple sandwich with coriander and chicken €3.50
- Peperonata sandwich with mortadella and olive €3.50
- Tomato-pesto sandwich with buffalo mozzarella and radicchio €3.50
Please select two of the following options for your coffee break:

**INTERNATIONAL DESSERTS**
- Crumble variations (depending on the season), e.g. plum, apple, berry, chocolate
- Macaron break
  - Three kinds of macaron with two fruit dips

**IN INDIVIDUAL DESSERT GLASSES**
- Apple quark with fresh mint
- Banana quark with passion fruit
- Greek yoghurt with sweet, spiced pumpkin (only in autumn)
- Greek yoghurt with rosemary and peanut crunch
SWEET

SEASONAL CAKES
SPRING: Rhubarb | Strawberry-Waldmeister (sweet woodruff)
SUMMER: Cherry | Apricot
AUTUMN: Pear | Hazelnut
WINTER: Orange | Chocolate-Almond

FRANKFURT SELECTION
Cherry bread pudding cake
Filled doughnuts
Frankfurt style brittle wedges

OVEN-FRESH TRAYBAKE CAKES
UNDER HEAT LAMPS
Almond butter cake
Apple crumb cake
Oven-fresh braided yeast bread with homemade jam and fresh butter
Brioche with quince
SAVOURY

Mini-tartelettes with filling of your choice:
Ham, pizza, salmon, cheese

Mini-wraps with stuffing of your choice:
Chicken, ham, vegetarian

Vegetarian mini-pizzas

Frankfurt quiche with homemade sausage and apple

Sachsenhausen-style sausage satays with apple mustard in preserve jars

Cured minced pork on Cologne style half rolls with chives and radish

Johnny's beef burgers with Alpine cheese and tomato-herb mustard

Soda bread roll with curd cheese and sweet pepper

Savoury mini-croissants with cheese or ham (served warm)
MEMORABLE COFFEE BREAKS

FRENCH CRÊPE BREAK

Crêpe suzette in the pan, made with orange ice cream €11.00

~

Apricot pancakes with marinated apricots, apricot jam and walnuts, prepared fresh at the buffet €12.00

~

Chocolate pancakes with sour cherries and heavy cream €8.50

~

Crêpe Normandy with apples and vanilla ice cream €11.00

~

Chocolate fondue with a variety of fruit skewers: Strawberry, pineapple, kiwi and banana (3 fruit skewers per person) €11.00

(Prices are quoted per person)
MEMORABLE COFFEE BREAKS

OUR SNACK BREAK SPECIALTIES
Homemade bread specialties in clay pots:

BREAK 1
Chocolate bread
with pineapple-mint chutney, mango-chili chutney
and After Eight ice cream  € 12.00

BREAK 2
Frankfurt-style snack break
Frankfurter Grüne Soße (Frankfurt specialty green sauce) bread
and soda bread with classic green sauce,
Frankfurt-style egg dip, ham-chives duxelle, herbed quark,
bacon drippings with greaves  € 11.50

OUR ICE CREAM BAR
Our Pastry Chef and ice cream specialist
puts together three seasonally appropriate ice cream flavours,
served with fruit sauces, homemade biscuits
and fruit chutneys.  € 12.50

EXAMPLE
Summer ice cream break
White peach ice cream
Cherry sorbet
Redcurrant ice cream
They are served with mint cherries, white chocolate sauce,
almond biscuits and sweet nut crunch in chilled dessert glasses.

LIVE MILK SHAKE STATION
seasonal  € 7.50
Strawberry
Banana
Pear-chocolate
MEMORABLE COFFEE BREAKS

The surcharge per break is €15.50 per person, which includes 4 menu items as well as coffee and tea. In case you have already booked a standard coffee break and would like to upgrade it with one of our new coffee breaks, a surcharge of €6 per person per break will be applied.

CHOCOLATE BREAK
Chocolate Tarte Flambee
Dark chocolate ice cream, 70% chocolate and cocoa
Dark chocolate crepes with warm chocolate sauce
Broken chocolate white or dark
Warm chocolate waffles as finger food with vanilla topping
Warm chocolate brownies with nut topping
Warm chocolate “Michel”
Chocolate fountain with fruit skewers
House-made chocolate truffles

Chocolate macaroons with orange dip
Chocolate éclairs
Chilled chocolate lollipops
Chocolate Ravioli white or dark
Fresh chocolate shake
Chocolate bread with nougat cream
MEMORABLE COFFEE BREAKS

FITNESS BREAK
Freshly squeezed seasonal fruit smoothie
Fruit skewers with Greek yoghurt
Mini Fruit Pizza on almond semolina ground
Whole Wheat Waffle with fruit topping
Milk rice with kiwi puree
Citrus Fruit with star anise
Fresh strawberries with woodruff
Goat yoghurt with dates
Strawberry Muesli with maple syrup and berries
Cocoa Muesli with pomegranate
Poached pears with orange and spices
Strawberries with goat cheese, basil and balsamic vinegar

Power drinks:
Kiwi – Grape – Whey
Cucumber - Bell Pepper – Tomato
Beetroot – Pear
Green Apple – Carrot

ICE CREAM BREAK
A selection of different ice cream varieties with 3 different sauces, meringue, chocolate sprinkles, Amarena cherries, 2 kinds of fruit chutney, coarse sugar, roasted nuts or brittle

One crispy pastry as well as one warm pastry

Iced Coffee
SPRING

APPETISERS
Carpaccio made from Argentine beef fillet with tomato coulis and grilled citrus prawns €12.50

Classics
Warm king crab cake and grilled scallops on a hint of cucumber and shiso cress salad, with ginger sour cream €14.00

Spring trio
Orange and carrot soup with fresh mint
Minced salmon with fried quail egg
Marinated asparagus tips with white dandelion €14.00

Warm salmon saltimbocca on sautéed Kriftel asparagus, and orange-basil froth €13.00
SPRING

MAIN COURSES

Lamb fillet and roasted lamb shanks, stuffed new potatoes and chili carrots  €23.00

Sole roulade ‘cardinal’, stuffed with prawns, green asparagus and black rice cakes  €26.00

Souvide boiled veal tri-tip, German asparagus, spring morel ragout and new potatoes  €21.50

Grouper and scallops on a bed of cauliflower puree, white dandelion, asparagus tips and crayfish sauce  €24.00

Cornfed chicken cutlet with goat’s cheese filling, asparagus, port wine shallots and pecorino polenta  €19.50

Goatfish and prawns on red and yellow peperonata, coppahippe, rice pilaf and baby courgette  €24.00
SPRING

DESSERTS

White coffee aspic with blackberry sorbet and pears stewed in white wine €9.50

Flambéed lemon tart with apple-calvados ice cream and almond crisp €9.50

Rhubarb-tiramisu tartlette with rhubarb-honey ice cream and rhubarb crisps €9.50

Orange and chocolate trifle with pistachio ice cream €9.50
SUMMER

APPETISERS

Fowl trilogy
Smoked quail breast with pepper apricots
Warm foie gras with braised Brussels grapes
Chicken liver parfait with cranberries and warm brioche

Grilled scallops with green apple chutney and red chili risotto
Grilled tuna fish carpaccio with tomato-basil preserves and curly endive hearts
Perch fillet with harissa, Moroccan braised onions, mint yoghurt and romaine lettuce hearts
Sautéed salmon in laver sheet on a bed of lemon grass risotto with spring onions

Marinated buffalo mozzarella on a tomato terrine with rocket bouquet and shaved parmesan

€ 14.00

€ 14.00

€ 14.00

€ 13.00

€ 13.00

€ 11.00
**SUMMER**

**MAIN COURSES**

The summer classic – Surf and Turf
Beef tenderloin and Canadian lobster with choron sauce, thyme potatoes, guacamole and summer salad €28.00

Braised lamb shank with Barolo gravy, parmesan polenta, grilled baby courgettes and Kenya beans €23.50

Veal duo
Fillet and roasted veal breast, chanterelle and hedgehog mushroom ragout, baked soda biscuits and a bouquet of summer vegetables €24.00

Crisp-fried zander medallions on pea puree, fried matchstick potatoes, bacon wafer and horseradish whip €23.00

Soufléed rainbow trout on green asparagus, orange-fennel jam, potatoes in mousseline sauce made with Rheingau Riesling €21.00

Fillet of Königsee char on warm new potato salad, white turnips, spring onions and cucumber, tomato vinaigrette and pea shoots €22.00
SUMMER DESSERTS

Raspberry mousse in almond biscuit, mint parfait, cannelloni brittle (with sesame) € 9.50

Black Forest tart with cherry preserves, vanilla ice cream € 9.50

Marinated summer fruits
Apricots, strawberries, peaches, Orange sorbet, French opera cake € 9.50

Strawberry parfait dipped in chocolate, with fresh strawberry salad and strawberry-rosemary shot € 9.50

Cherry-pistachio trifle
with bitter chocolate sorbet € 9.50
AUTUMN

APPETISERS

Carpaccio from Angus beef, pumpkin preserves and warm truffle scrambled egg  €12.50

Lightly smoked, warm rosemary duck, autumn salads with quince and chili-pear  €12.00

Shellfish trilogy
Crayfish cappucino
Pancetta prawn with sweet pepper sugo
North Sea shrimp salad with red apple  €14.00

Hot whisky-smoked Scottish salmon, red beet chutney and autumn salads  €13.00
AUTUMN

MAIN COURSES
Saddle of veal and boiled ox cheeks with porcini and hedgehog mushrooms and glazed baby corn cobs €25.00

Duck breast with quince and thyme, ragout of lingonberry and Brussels grapes, bread pudding soufflé and glazed pattypan pumpkin €22.00

Classic Baden-Baden style roasted haunch of venison with poached red wine pear, cranberry chutney, celeriac and potato-hazelnut puree €22.00

An autumn classic
Beef joint roasted in burgundy wine with root vegetables, chanterelle mushrooms, marrow croutons and potato gratin €19.50

DESSERTS
Nougat crème brulée with orange-vanilla ice cream and almond crisp €9.50

Pear-sour cream tart with white wine pears and vanilla froth €9.50

Pineapple-mocha tartlette with hazelnut ice cream and caramel-pineapple compote €9.50

Flambéed apple tart with buttermilk-lemon ice cream and quince chutney €9.50
WINTER

APPETISERS

Game fowl trio
Game consommé
Pheasant paté with goose liver and Armagnac grapes
Smoked quail breast with quince

€ 14.50

Hot-smoked duck breast,
chutney made of red beets and winter apples
and rocket salad

€ 12.00

Grilled scallops and prawns
on cauliflower mousseline sauce with crayfish froth

€ 14.50

Winter salmon variations
Hot smoked salmon smoothie
Marinated orange salmon with warm potato-nut cakes
Warm honey-soy salmon

€ 14.00
WINTER

MAIN COURSES
Argentine beef medallions with braised ox cheeks, potato-celeriac tartlette and a mélange of winter vegetables €26.00

Saddle of venison tournedos wrapped in Tyrolean bacon, marinated fig, braised pattypan pumpkin, stuffed Savoy cabbage leaf and bread pudding soufflé €24.00

Braised lamb shank with Barolo, rosemary vegetables and baked tomato polenta with pecorino cheese €21.00

Pheasant breast wrapped in bacon on Riesling cabbage with glazed grapes, honey carrot and potato in mousseline sauce €22.00

DESSERTS
Mozart dumpling on rhubarb crisps with yoghurt ice cream €9.50

French opera cake with cassis-pear and walnut-honey ice cream €9.50

Fig tartlette royale with chocolate-banana ice cream €9.50

Chocolate trilogy
Chocolate crème brûlée
Chocolate tartlette with a liquid centre
Chocolate ice cream €11.00
Our current range of dishes is already very varied, and uses products and ingredients sourced locally in the Hessian region. Our great environmental awareness has been recognised with the Green Globe certification.

With this menu, we now wish to show you how delicate and balanced vegan cuisine is. This menu is prepared without any animal products such as fish or meat, eggs, milk or honey. The dishes are packed with vitamins, and impress with their authentic and unadulterated flavours. ‘Seasonal fruit and vegetables can offer surprises, be combined and given a contemporary interpretation. We wish to bring international recipes to vegan cuisine. There are no limits to our creativity here,’ says Head Chef Klaus Bramkamp.

**VEGAN**

€37.00 per person

- Salad of baby spinach served on a bed of sweet potato purée with smoked watermelon and baked green asparagus with an orange and chili espuma
- Soup of Hokkaido squash and ginger with coconut and pimento foam and carrot crunch
- Variation on an Indian curry
  Chana masala (chickpea curry), plak soy paneer (spinach curry with tofu cubes), aloo matar (vegetable curry) with baked rice balls, jasmine rice, papadum, mango pickles and naan bread with mint oil
- Dark chocolate cake with caramelised banana, coconut and chocolate sorbet, and warm chocolate sauce

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BUFFET WITH GERMAN AND FRENCH CLASSICS

€49.00 per person

Sirloin beef stuffed with sweet onion preserves
Poultry terrine with dried fruit chutney
Duck liver canapé with calvados apple
Ham mousse mound with pistachios

Whole salmon ‘Bellevue’ with poached medallions, salmon mound and bite-sized salmon squares
Fine fish galantine with sauce verte
Marinated Greenland shrimp with sauce Américaine
Smoked halibut with avocado savoury praline cubes
Scallops with chili, peperonata and a hint of orange

Seasonally variable salads prepared at the buffet with shaved mushrooms, warm croûtons, garden herbs, vegetables and dressing of your choice
BUFFET WITH GERMAN AND FRENCH CLASSICS

Minced vegetables with goat’s cheese ball and apricot-mustard blinis with tomato crème and caramel olive
Vegetable aspic with chervil sour cream

Beef medallions rossini with mushroom heads, goose liver gravy
Cornfed chicken supreme with glazed Brussels grapes and truffel glacé

Auberge de l’Île style Canadian salmon soufflé with sauce Nantua,

Potatoes boulangères
Seasonal vegetables
Baked sweetcorn biscuits
Fragrant rice

Classic crêpes suzette, prepared fresh at the buffet
Ice cream omelette surprise
Valrhona chocolate mousse with marinated raspberries
Fresh burnt crème brûlée

French raw milk cheese selection
BUFFET FRANCE
NORMANDY/PARIS

€ 49.00 per person

Our Executive Sous-Chef Philippe Genaro from La Rochelle has put together the following French specialities made with choice ingredients.

Sliced duck breast, couscous with pesto, mango chutney

Smoked salmon à l’orange on a marsh samphire salad
Niçoise salad with fresh tuna fish, Espelette pepper

Pea-mint crème with parmesan royal

Goat’s cheese savoury praline cubes with quince mustard
Small cocktail salad with edible blossoms and a selection of dressings
Olive oil, vinegar and salt station with oven-fresh baguette bread and marinated olives
BUFFET FRANCE
NORMANDY/PARIS

PARISIAN SPECIALTIES
Small entrecôte à la Bercy, Café de Paris butter
Fine fish stew with Pommery mustard sauce on a bed of spinach
Pea soup Saint-Germain with brioche
Vol-au-vent with truffled ragout fin
Pommes châteaux and Parisian vegetable stir-fry

NORMANDY SPECIALTIES
As a live serving station: omelette ‘de la mère poulard’
with crème fraîche and fresh herbs

CLASSIC DESSERTS
From Paris
Mille feuilles
Éclairs au chocolat and café
Paris Brest

From Normandy
Trou Normand apple sorbet with calvados,
Confiture de lait caramel crème and butter biscuits

As a live serving station: sweet crêpe selection

SELECTION OF FRENCH CHEESES
From Normandy
Camembert
Pont-l’Évêque
Livarot
HESSIAN FARMERS’ MARKET

€49.00 per person

SACHSENHAUSEN BUTCHER SHOP
Organic beef tartare with warm brown country bread

Warm minced meat patties with cider mustard

Bite-sized tri-tip squares with Frankfurt Grüne Soße

Specialities from Frankfurt butcher shops, cold and hot

Eckenheim breast of veal with ox marrow
**FISH MARKET**
- Mustard-dill soused herring
- Herring in sour cream with apple
- Bite-sized Taunus trout morsels
- Smoked fish tartare
- Shrimp salad with fresh chives, red apples and dill tips
- At the buffet: freshly-prepared smoked fish scrambled eggs with freshly ground horseradish
- Main zander on a regional potato stew speciality

**VEGETABLE STAND**
- Selection of Hessian-style salads with warm croutons and apple dressing
- Celeriac with tomato vinaigrette
- Marinated red beets
- New potato salad served warm
- Leeks with pear
- Regional stir-fry vegetables with white turnips, baby carrots, pea pods, chervil butter
- Oven-fresh Eckenheim potatoes with cream cheese and sour cream
HESSIAN FARMERS’ MARKET

OUR BAKERY
Served hot from the oven
Frankfurt Grüne Soße bread, pepper bread, onion bread, soda bread
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These are served with regional spreads, sweet and salted butter, curd cheese, bacon drippings with greaves, herbed quark, radish cheese.

OUR PASTRY KITCHEN
Warm cherry bread pudding with vanilla

Frankfurt-style brittle wedges

Hessian tiramisu with apple wine sauce

Classic berry compote

Gutenberg’s chocolate bites

Sour cream cake with cinnamon

Our ice cream flavour
Frankfurt Grüne Soße ice cream
Our Mediterranean specialities are prepared and served on large platters, just as the originals at the Italian farmers’ markets are.

**PESCHERIA**

- Pulpo with tomato
- Prawns with yellow chili
- Marinated tuna fish with herbed salt
- Marinated salmon
- Mussels with fennel
- Italian shellfish salad
MEDITERRANEAN FARMERS’ MARKET

Grouper alla Fiorentina on a bed of spinach, baked al forno with cream, parmesan and white wine

ORTOMERCATO

Italian salad with funghi, croûtons, balsamico and olives
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Grilled aubergine
~
Marinated peperonata
~
Three types of stuffed olives
~
Dried tomatoes and Olivetti tomatoes
~
Marinated buffalo mozzarella and Italian goat’s cheese

MACELLERIA

Freshly cut at the buffet: Coppa, Milan Salami, Prosciutto

~
Vitello Tonnato

Classic pesto and tomato pesto
~
Oven-fresh bruschetta
~
Triangoli with mushrooms, basil and sage
~
Broccoli with pine nuts, tomatoes and stalk celery
~
Classic gnocchi alla Romana
MEDITERRANEAN FARMERS’ MARKET

Carpaccio Piemonteser

Sirloin alla Pugliese with Mediterranean herbs, cut at the buffet

PASTICCERIA

Zuppa Inglese alla Napolitana

Vecchiarelle (fried honey sticks)

Parozzo (chocolate cake)

Coviglia di Caffé (espresso crème)

Italian ice cream specialities according to season
e.g. strawberry-basil sorbet

Oven-fresh Italian bread specialities with Piedmont pesto
and Italian cream cheese

Poultry Saltimbocca with sage sauce and Italian ham
SUSTAINABLE BUFFET

€46.00 per person

This buffet invites you to savour a selection of sustainable dishes that are especially important to us because of the excellent regional products and ingredients we put into them. This buffet will surprise you and your guests with typical local specialities that are prepared in the time-honoured, traditional ways. The breads and spreads offered are freshly-made in our own in-house pastry kitchen without any additives, and can also be served any way you wish, including in a buffet style. Proof of origin is available for all the products we use.

- Minced meat cakes from organically-raised pigs with pearl barley risotto and St George's mushrooms
- Marinated beef tri-tip with chervil vinaigrette
- Organic beef tartare with homemade sourdough bread in clay pots
- Northern German veal blanquette with Griesheim asparagus in Rheingau Riesling wine gravy
SUSTAINABLE BUFFET

Mildly smoked Taunus trout with apple-radish condiment and warm potato-dill patties
Organic salmon fillet in spiced oil with pepper and a marinade of herbs, lemon and sea salt
Hickory-smoked organic salmon
Fillet of char from organic aquaculture with braised yellow carrots and a hint of natural honey

Soured milk cheese with herbs and onions in a vinaigrette, salted butter and fresh-baked three-grain bread
Mashed potatoes with braised onions
Wide ribbon pasta with fried bread crumb topping
Hessian-style quiche made with summer vegetables and grated Alpine cheese

Live salad station with wild herb salad, dandelion salad and edible blossoms, marrow croûtons and fried potato speciality

Gooseberry tartlettes with sweet almond crème
Sweet cherry compote with whipped egg froth
Currant bread pudding
Salad of Kriftel strawberries with fresh vanilla ice cream
Marinated apricots with marzipan
STREET FAIRS AND LOCAL FESTIVALS AROUND THE WORLD

€54.00 per person
includes buffet decorations starting from 100 guests up

CARNIVAL IN RIO

Brazilian cuisine has a mildly Mediterranean flavour and was strongly influenced by the former colonial rulers, the Portuguese.

Guacamole with taco chips
Pasta de Sardinha (sardine paste)
Algachofas con salza (Latin-style artichokes with herb-anchovy dressing)
Ensalada de manchas (mussel salad)

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Poultry dish Aji de Gallina with grated cheese and nuts, garlic and chili

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Banana platanos asados freshly made at the buffet
Slices of fresh exotic fruits
STREET FAIRS AND LOCAL FESTIVALS AROUND THE WORLD

CHINESE NEW YEAR
Sweet-and-sour salad with grilled duck and mango
Sesame prawns on toast with ginger and sesame oil
Mie noodle salad with sprouts and chili
Braised Szechuan style tofu

Chinese noodle soup
From the wok station
Szechuan style seafood in chili-bean sauce
Steamed pak choi prepared fresh at the buffet
Jasmin rice

Almond jelly with lychee
Tapioca-mango pudding

ELEFANT FESTIVAL IN JAIPUR (VEGETARIAN)
Raita (yoghurt-based dish)
Fruit chat (fruit appetiser)
Aloo chat (Indian potato salad)
Chana chat (chickpea salad)

From the tandoori oven
Vegetable curry
Aloo gobi (cauliflower-potato curry)
Naan (white flour flat bread)
Rice

Carrot halva (traditional Indian dessert with carrots)
Ras malai (traditional Indian sweet dessert with milk)
STREET FAIRS AND LOCAL FESTIVALS AROUND THE WORLD

FESTIVAL IN DOUZ (TUNESIA)
- Bulghur salad
- Aubergine salad
- Chickpea puree with sesame paste
- Stuffed grape leaves
- Böregi cheese cigars

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- From the grill
- Fresh-grilled lamb kebabs with yoghurt
- Big bowls with mint and sesame yoghurt
- Topkapi pilaf with cinnamon raisins, onions and black corinth raisins
- Okra with tomatoes and sweet peppers
- Warm Arabian flat bread grilled at the buffet

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- Figs in syrup
- Baklava

LAS FALLAS IN VALENCIA
- Pulpo alla Gallega (marinated octopus)
- Marinated prawns with peperonata
- Spanish marinated feta salad
- Ensalada de pimientos (salad made of roasted sweet peppers)
- Marinated olives, peperonata and mushrooms

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- Oven-fresh prawn tortilla

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- Crema Catalan
- Freshly baked churros
STREET FAIRS AND LOCAL FESTIVALS AROUND THE WORLD

OCTOBERFEST IN MUNICH

Cocktail meatball with mustard dip
Mini soda bread canapés with Obatzda (Bavarian cheese delicacy)
Minced pork canapés
Cured black Bavarian ham with fresh radish
Bavarian salad bowl with mushrooms, crûtons, bacon dressing and fresh herbs

Oven-fresh pork roast with crackling and strong beer gravy and honey
Dumpling station with mushroom ragout

Torn pancakes with apple sauce
FROM ASIA’S KITCHENS

€46.00 per person

FROM CHINA’S KITCHENS

Pork with papaya
Sweet-and-sour salad with grilled duck and mango
Sesame prawns on toast with ginger and sesame oil
Braised Szechuan-style tofu

Chinese fish balls with spicy onion sauce
Steamed pak choi
As a live serving station: warm dim sum with three different dips

Marinated fruits with lychee and longan
As a live serving station: banana fritters with honey
FROM ASIA’S KITCHENS

FROM THAILAND’S KITCHENS
Marinated chicken with snow peas and coconut
Stuffed mushrooms with chili, ginger and minced chicken
Thai marinated prawns
Marinated chicken with cashews, broccoli, spring onions, coriander, and a hint of chili (live wok preparation)
Spicy snapper satay with lime, ginger, chili and shallots
Thai egg noodles with lemon grass, spring onions and bean sprouts
Pineapple rice with cashews
Coconut-papaya ice cream with mint and palm sugar

FROM JAPAN’S KITCHENS
California roll and Japanese sushi selection
Asian prawns on sprout salad
Tuna fish with soba noodles
Japanese noodle salad with bonito tuna, spring onions and black sesame seeds
Japanese seafood skewers with lemon grass and spicy onion sauce
Yakitori skewers with roasted sesame seeds
Exotic fruit satays
Green tea crème brûlée
Our current range of dishes is already very varied, and uses products and ingredients sourced locally in the Hessian region. Our great environmental awareness has been recognised with the Green Globe certification.

With this menu, we now wish to show you how delicate and balanced vegan cuisine is. This menu is prepared without any animal products such as fish or meat, eggs, milk or honey. The dishes are packed with vitamins, and impress with their authentic and unadulterated flavours. 'Seasonal fruit and vegetables can offer surprises, be combined and given a contemporary interpretation. We wish to bring international recipes to vegan cuisine. There are no limits to our creativity here,' says Head Chef Klaus Bramkamp.

VEGAN BUFFET FEATURING GERMAN AND AUSTRIAN CUISINE

€28.00 per person

- Winter salad bowl with potato croutons
- Salad of grilled cauliflower with tomato vinaigrette
- Pickled red beetroot with apple vinegar
- Root vegetables with vegan Frankfurt green sauce
- Red cabbage salad with apple
- South German potato salad with chives
- Sweet corn biscuits with Frankfurt ratatouille
- Green sauce bread in a small clay pot with pumpkin chutney
VEGAN BUFFET FEATURING
GERMAN AND
AUSTRIAN CUISINE

Fresh from the hotplate:
Warm potato biscuits with spicy apple
Warm vegetable fritters with vegan tartar sauce
Salt dough tartlets with mushroom duxelle
Radicchio salad with lentil vinaigrette
North German vegetable salad
with hedge mustard and nut kernels
Cocktail of avocado and pear

Pan-fresh, crispy-fried ‘Schupfnudel’ noodles
with savoy cabbage
Vegetable strudel with tomato and tarragon sauce,
carved at the buffet
Baked German turnip with vegan tartar sauce
Austrian ‘Schwammerl’ mushroom goulash with a hint of
caraway and mini potato dumplings

Swabian sweet and sour lentils with rice noodles
Pickled potato and celery purée
Swede casserole

Vegan Sacher torte
Apple wine jelly
Cherry bread pudding in a glass
‘Rote Grütze’ berry purée with vanilla
Elderflower cream
Apple crumble cake in a preserving jar
VEGAN BUFFET FEATURING MEDITERRANEAN CUISINE

€28.00 per person

Antipasti and Spanish tapas:
- Stuffed courgette with rocket salad and tomato pesto
- Almond olives and dried cherry tomatoes with balsamico
- Aubergines stuffed with ratatouille
- Button mushrooms with basil
- Melon sateys with basil
- Colourful tomato salad with olive oil and refined vinegar
- Italian pasta salad with avocado
- Grated fennel salad
- Romaine hearts with Spanish vinaigrette
- Carpaccio of beetroot with pomegranate
- Grilled artichoke hearts with cold-pressed olive oil
VEGAN BUFFET FEATURING MEDITERRANEAN CUISINE

Classic minestrone with olive bruschetta
Live pasta station: Penne with courgette, sage and tomato sugo
Oven-fresh mini pizzas with Mediterranean vegetables
Risotto ai funghi with fresh mushrooms
Greek moussaka in a preserving jar
Spanish pan-fried vegetables with orange fragrance
Potato gnocchi with sun-dried tomatoes and leaf spinach sauce

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Blancmange
Layers of vanilla and apricot
Pistachio panna cotta
Prosecco jelly
Orange cake
Lemon cream
VEGAN BUFFET FEATURING ASIAN CUISINE

€28.00 per person

- Indian pineapple salad with chili, mint and sambal vegetable sushi in a nori leaf
- Aloo chaat with coriander (Indian potato salad)
- Baked chickpea balls with sesame sauce
- Aubergine fritters with chickpeas in curry
- Parsley salad with semolina and mint
- Tahina with vegetable sticks
- Indian salad bowl with vegetable croutons, ginger beans, coriander and roasted nuts
- Asian vegetable wraps with bean sprouts and tofu
- Couscous salad with dried apricots and figs
- Yellow carrots with passion fruit marinade
VEGANES BUFFET AUS DER ASIATISCHEN KÜCHE

Green vegetable curry with warm papadum
Vegetarian dim sum from the original steamer, served with soy sauce
Fried rice with vegetables and deep-fried onions
Vegetable samosas and mint dip
Live ‘Bali’ vegetable wok station: Peperonata, chili, coriander, coconut milk, soy, sesame oil and coconut oil
Home-made baked spring rolls with soy vegetables and tangy honey sauce
Asian noodles with pea pods, alfalfa sprouts, roasted nuts, pickled tomatoes and tangy mango

Rice pudding with caramelised pineapple
Green tea cream with mango salsa
Passion fruit jelly with lychees
Papaya salad with mint
Sweet couscous with peach
Chocolate semolina cake
VEGANES BUFFET – CROSS OVER

€34.00 per person

- Gazpacho of yellow pepper with ratatouille croquette, served in a wine glass
- Vanilla carrot with dark chocolate
- Salad of vegetable spaghetti with cherry tomato pesto and aged balsamico
- Carpaccio of yellow carrot with passion fruit and chili apple Field mushrooms stuffed with Mediterranean vegetables and avocado
- Grilled tofu cheese served on fried noodles with ginger and deep-fried onions
- Tabouleh salad with romaine hearts
- Chickpea comfit with sesame
- Arabian aubergine rolls
VEGANES BUFFET – CROSS OVER

Warm falafel with citrus dip
Indian potato salad
Vegetarian sushi
Couscous and lime salad

Red beetroot and quince tart
with fresh mint and Thai basil
Baked rice croquette with cherry tomato sauce
Aubergine beignets with chickpea flour, coriander
and guacamole
Fig and beetroot risotto with grilled cauliflower
Falafel served on a little vegetable curry with papadum

Soy milk panna cotta
Lemon cheesecake made with silken tofu

Chocolate fondant
Peach and passion fruit cream
Vegan tiramisu
Layers of vanilla and blueberry
Seasonal sorbets
Sherry medium/dry, port wine, Campari, orange juice, bottled water

€ 12.50 per person / ½ hour
€ 16.50 per person / 1 hour

DELUXE APERITIFS

Sherry medium/dry, port wine, Campari, orange juice, bottled water, sparkling wine, Aperol, whisky, Martini, gin, vodka, Schweppes, snacks

€ 15.50 per person / ½ hour
€ 21.50 per person / 1 hour
## NON-ALCOHOLIC BEVERAGES

### BOTTLED WATER
- Gerolsteiner Gourmet
  - 0.5l €6.50
  - 0.75l €9.00
- Gerolsteiner Naturel
  - 0.5l €6.50
  - 0.75l €9.00

### SOFT DRINKS
- Coca Cola, Coca Cola Light, Fanta, Sprite
  - 0.2l €4.00
- Orange juice
  - 0.2l €4.00
- Apple juice
  - 0.2l €4.00

### BEER
- Draught Radeberger
  - 0.3l €4.50
- Bottle of Radeberger
  - 0.33l €5.50
- Clausthaler non-alcoholic beer
  - 0.33l €4.60
- Schöfferhofer Weizen (wheat beer)
  - 0.5l €6.80

## SPARKLING WINE

- Prosecco Scavi & Ray
  - 0.75l €44.00
- Spumante Veneto DOC

## WHITE WINE

### GERMANY
- Oktav – Grauburgunder, Kabinett dry
  - 0.75l €48.00
- Vineyard Heger, Baden

- Dr. L. – Riesling, QbA, dry
  - 0.75l €40.00
- Vineyard Dr. Loosen, Mosel

- Von Winning, Sauvignon Blanc, QbA, dry
  - 0.75l €44.00
- Vineyard Von Winnig, Pfalz

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**BEVERAGES**

**INTRODUCTION | FINGER FOOD | COFFEE BREAKS | MENUS | BUFFETS | BEVERAGES**
ITALY
Linea 071 – Pinot Grigio, IGT, dry
0.75l € 34.00
Veneto, Italy

CHILE
La Paz Chardonnay Reserva, dry
0.75l € 39.00
Vineyard MontGras, Chile

NEW ZEALAND
Mount Fishtail – Sauvignon Blanc, dry
0.75l € 46.00
Vineyard Konrad Wines, New Zealand

FRANCE
Chablis Domaine le Verger, AOC, dry
0.75l € 52.00
Vineyard Alain Geoffroy, Burgund, France
## RED WINE

### GERMANY
- **Sankt Anna – Merlot, QbA, dry**
  - 0.75l
  - €37.00
  - Vineyard Lergenmüller, Pfalz
- **Von Winning, Spätburgunder, QbA, dry**
  - 0.75l
  - €44.00
  - Vineyard Von Winning, Pfalz
- **Red Pack – Cuvee, Qualitätswein, dry**
  - 0.75l
  - €38.00
  - Vineyard Hammel, Pfalz

### ITALY
- **Gran Maestro Rosso „Appassimento“, AC, dry**
  - 0.75l
  - €34.00
  - Vineyard Cielo, Apulien, Italy
- **Barbera d’Alba, DOC, dry**
  - 0.75l
  - €36.00
  - Vineyard San Silvestro, Piemont, Italy

### SPAIN
- **Rioja Crianza, DOCa, dry**
  - 0.75l
  - €42.00
  - Bodegas Primicia

### AUSTRALIA
- **Premier Selection Shiraz-Cabernet, dry**
  - 0.75l
  - €33.00
  - Vineyard Lindermans, Australia

### FRANCE
- **Grand Bateau Rouge, AC, dry**
  - 0.75l
  - €48.00
  - Barriere Freres SA, Bordeaux, France