

A festive Christmas scene featuring a wooden star, a potted plant, and warm bokeh lights. The scene is set on a rustic wooden surface. In the foreground, a wooden star stands to the left of a small white pot containing a green plant with pink flowers. The background is filled with warm, glowing bokeh lights, suggesting a Christmas tree or festive decorations. The overall atmosphere is cozy and celebratory.

Celebrating Christmas
Christmas Menus & Buffets

Christmas Menus

- The Fine One -

Marinated salmon trout, tomato lasagna, wild herbs
12.10€

Mushroom consomè Celestine
7.80€

Brandenburg fattened goose, red cabbage, kale, Thuringian dumplings
23.50€

White mocha mousse, red wine ice cream
13.80€

- The Classic One -

Brussels sprouts soup, chestnut chips
7.80€

Brandenburger duck, red cabbage, Thuringian dumplings
22.50€

Chocolate soufflé, vanilla froth, rum soaked plums
13.80€

- The Elegantly One -

Duck bouillon, fine cherry
7.80€

Salmon fillet, truffled cabbage, grape sauce
21.70€

Fine dark chocolate mousse, biscuit, smooth ice cream
13.80€

The menus are bookable for a minimum of 10 peoples.



Christmas Buffet

- Scent of Christmas -

Starters

Baked Christmas ham marinated with a marinade of mulled wine
Goose liver terrine wrapped in a coat of a pyramid cake
Large selection of smoked fish
Green and wild salads with raspberry dressing
Fines de Claire oysters with cheese sandwich
Choice of bread and butter

Soup

Brussels sprouts soup

Main dishes

Brandenburgian duck

or

Crispy baked oat fattened goose
with red cabbage, kale, chestnuts and Thuringian dumplings

Salmon fillet with truffled leek and dill potatoes

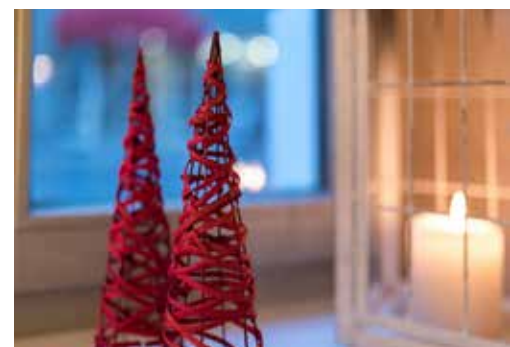
Dessert

Chocolate mousse with vanilla cream

Selection of cheese

Bread and butter

This buffet is bookable for € 48.00* per person and minimum number of 30 people.



Christmas Buffet

- Bright of light -

Starters

Selection of salads with various dressings
Fried prawns on honeydew melon
Selection of meat and vegetable pâtés
Candied ham of an applefed pig

Soup

Creamy game soup with curry

Main dishes

Haunch of venison in cranberry cream with red cabbage and finger shaped potato dumplings
Fried perch fillet on truffled kale and buttered potatoes

Dessert

Filled baked apple with spiced red wine sauce
Apple strudel with egg liqueur cinnamon sauce
Selection of cheese
Bread and butter

This buffet is bookable for € 44.00* per person and minimum number of 30 people.



Christmas Buffet

- A Winter's Tale -

Starters

Cocktail of Artic Sea shrimps
Winter salads with balsamic vinegar dressing
Crème Brûlée of goat cheese
Smoked trout on lentils
Smoked duck breast on pickled pumpkin

Soup

Crayfish soup with dill

Main dishes

Duck breast with Brussels sprouts and rosemary potatoes
River trout fillet and steamed eel in dill cream with winter vegetables and buttered rice

Desserts

Rum fruits in jelly
Warm apple beignet on light cinnamon mousse
Selection of cheese
Bread and butter

This buffet is bookable for € 42.00* per person and minimum number of 30 people.



Mist and cloud and darkness

A Christmas Poem
by F. R. Havergal

Mist and cloud and darkness
Veil the wintry hour,
But the sun dispels them
With his rising power.

Mist and cloud and darkness
Often dim thy day
But a Christmas glory
Shines upon thy way.

May the Lord of Christmas,
Counsellor and Friend,
Light thy desert pathway
Even to the end.

We wish you a wonderful and
contemplative Christmas time!