

## Fingerfood

*Our finger food creations are the ideal choice for elegant aperitifs or an alternative to a seated dinner. Naturally, you find vegetarian options along all choices. For a reception we recommend 3-4 pieces per person, for a get together after an event 7-8 pieces.*

### Cold delicacies

Roasted duck breast with peppered mango chutney

\*\*\*

Smoked salmon with potato blinis along a mustard-dill sauce

\*\*\*

Tuna tartar with caramelized pear and chives

\*\*\*

Vitello Tonnato with capers and frisee salad

\*\*\*

Matie on pumpernickel with beetroot

\*\*\*

Lemon marinated tuna tartar with Tobiko-caviar

### **€ 5.50 per piece**

Parma prosciutto with melon and grissini

\*\*\*

Goose-liver-terrine with vanilla and pistachio

\*\*\*

Chiemgau beef tartar with chives

\*\*\*

Smoked and glazed teriyaki-eel with foie gras creme

### **€ 6.50 per piece**

Balik Salmon with horse radish on pumpernickel with Granny Smith apple jelly

\*\*\*

Oysters in red wine jelly

\*\*\*

Bavarian crayfishes with "St. James" caviar

\*\*\*

"Togarashi Crust" scallop with coriander salsa

### **€ 7.50 per piece**



### **Shooters – small soups**

Chilled avocado shooter with roasted giant prawn and Tobiko caviar

\*\*\*

Iced gazpacho shooter with scallop ceviche

\*\*\*

Melon shooter with a small salmon roll and port wine jus

\*\*\*

Pumpkin- and ginger-shooter with pink grilled roast beef

\*\*\*

Potatoesoup shooter with South Tyrolean speck

**€ 5.50 per piece**

Bloody Mary shooter with langoustine and celery

\*\*\*

Lobster bisque shooter with caramelized cabbage

**€ 6.50 per piece**

### **Hot temptations**

Meatball with potatoecress salad

\*\*\*

Thai fish cake with sweet chilli sauce

\*\*\*

Slightly spiced Satay chicken skewers with peanut sauce

\*\*\*

Sesame marinated salmon with saffron foam

\*\*\*

Steamed variation of Dim Sum with soy sauce

\*\*\*

Chicken Tikka Masala with mint chutney

\*\*\*

Pork roll with apricots and a light pepper sauce

\*\*\*

Curry sausage with“Pont Neuf“ potatoes

**€ 5.50 per piece**





Beef filet stripes in red curry sauce with aubergine and basil

\*\*\*

Skewers of Boston lobster and grilled zucchini

\*\*\*

Grilled goose liver with spiced oranges

\*\*\*

Lobster in lemongrass sauce with crispy potatoes

\*\*\*

Veal tenderloin in Sauce Madeira with truffle foam

\*\*\*

Prawns in Kadaif-batter with coriander mayonnaise

**€ 7.50 per piece**

### Desserts

Amalfi-lemon-tart and meringue

\*\*\*

Crème brûlée with Tahiti vanilla

\*\*\*

Mini mango cheesecake

\*\*\*

Exotic sushi

\*\*\*

Nougat ice cream with macaroon lemon biscuit

\*\*\*

Wild berry gazpacho

\*\*\*

Chocolate brownie with milk chocolate mousse and biscuit

\*\*\*

Frozen fruit cocktail

\*\*\*

Tropical shooter with pomegranate juice, strawberry mousse and coconut crumble

\*\*\*

Pineapple- and grapefruit-minestrone with cardamon

**€ 5.50 per piece**



## Vegetarian options

### Cold delicacies

Asparagus mousse with radicchio salad and red wine vinaigrette

\*\*\*

Avocado terrine with radish salad and a light lime vinaigrette

\*\*\*

Crème brûlée of snow peas with radish and snowpeas salad

**€ 5.50 per piece**

Baked goat cheese with tomato confit and mint foam

**€ 6.50 per piece**

### Shooters – small soups

Thai curry shooter with coconut shaves

**€ 5.50 per piece**

Saffron soup shooter with truffle oil

**€ 6.50 per piece**

Caramelized “Sainte-Maure de Touraine” goat cheese with apricot chutney

**€ 7.50 per piece**

### Hot temptations

Grilled provençal vegetable skewer with cherry tomatoes

\*\*\*

Mini spinach ricotta tart

\*\*\*

Steamed variation of Dim Sum with soy sauce

\*\*\*

Cantonese vegetable spring rolls with sweet plum sauce

\*\*\*

Three different kind of Tempuras - asparagus, corn and Shiitake mushroom

**€ 5.50 per piece**

