

EASTER BRUNCH BUFFET

Seasonal leaf salads
Carrot salad with passion fruit
Lettuce | feta cheese
Celery Walldorf | walnuts
Fregola sarda | tuna | kalamata olives | sun dried tomatoes

Roast beef | remoulade sauce
Vitello tonnato | giant capers | confit tomatoes
Buffalo mozzarella | sour cream | mango | raddiccio | basil oil
Selection of cheeses (Brie/Reblochon/Brillat Savarin) | grapes | nuts
Asparagus salad with parmesan crumble | egg vinaigrette
Beef tartare | jalapeño
Beetroot hummus
Graved salmon | cream horseradish | mustard dill sauce
Shrimp cocktail
Fresh oysters | pumpernickel with butter | red wine shallots
Sushi variation

Pea and tarragon soup
Turbot | leek à la crème | beurre blanc
Green vegetable curry | grilled tofu | coriander
Lime ravioli | lemon-thyme sauce | oven tomato | fresh spinach
Homemade spaetzle
Springvegetables

Beefentrecôte | Bearnaisesauce
Lamb gigot | port wine jus

Macaron
Strawberry tartelette
Baba au Rhum
Chocolate cake with caramel and peanut
Vegan panna cotta
Vanilla Eclair
Lemon tartelette
Crème brûlée
Fruit salad
Paris Brest
Rhubarb and strawberry creation