

Banqueting folder

Whether you prefer a set menu or one of our buffet options:
The following pages accommodate every taste with diverse
culinary delights for your celebration. In doing so, we would
like to draw your attention to a very special “ingredient”:
For the most part, our kitchen uses organic produce from Gut
Eichethof – directly from our own production.

Our professional team will support you to the best of their abi-
lity and wishes you an unforgettable experience that you will
remember with pleasure for a long time to come!



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Appetiser

Wrap / veal loin / olive /
half-dried tomato / feta cheese /
arugula / tartar sauce

Prawn / miso cream / kimchi /
coriander cress
(lactose and gluten free)

6.00 per piece

Finger food

Black short crust / Eichethof
organic chicken poultry cocktail /
mango / pea
(lactose free)

Tramezzini / smoked salmon /
salmon fresh cheese / spring leek

Focaccia / Parma ham / olive
tapenade / arugula / parmesan

Stuffed oven potato /
ratatouille salad / pine nuts /
gremolata
(vegan, gluten and lactose free)

4.50 per piece

Minimum order
15 per item

Pretzel buns / Obazda / chives
(vegetarian)

Meat loaf / potato salad /
mustard / chives

Roasted grain bread /
avocado cream / tomato salsa /
red shiso cress
(vegan / no allergens)

4.00 per piece





Build your own menu

Spring (April–June)

Starters

Yellowfin mackerel ceviche, sweet potato mash, roasted corn, red onions and coriander

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Baked Eichethof chicken, potato salad, romaine lettuce hearts, pickled garden radish, bacon chip, pumpkin seed mayonnaise

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Tomato mousse with focaccia bread salad, burrata and arugula

Soups

Cream of asparagus, baked prawn balls and fresh chervil

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Wild garlic cappuccino with tomato crostini

Main Courses

Roebuck in hazelnut batter, venison jus, celery mash, wild broccoli, king oyster mushroom and lingonberries

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Pink roasted veal fillet, sauce béarnaise, asparagus vegetables and pommes dauphine

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Suckling pig loin, balsamic jus, green asparagus, pearl onions and potato gratin

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Fried pike perch, white tomato foam, baby spinach and tomato risotto

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Arctic char, cream of asparagus, potato strudel and wild garlic pesto

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Fresh asparagus spears in a crêpe wrap with gorgonzola on tomato compote, baby spinach and sweet potato mash

Deserts

Strawberry cold dish, white chocolate ice cream, brownie crumble and buttermilk foam

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Praline parfait, pistachio cream, raspberries and crunchy krumkake

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Variation of rhubarb, semolina, mascarpone and strawberry





Build your own menu

Summer (July–September)

Starters

Raw marinated salmon
in buttermilk gin broth, dill,
romaine lettuce hearts, mustard
caviar, cucumber and two kinds
of sweet potatoes

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Pink roast beef, paprika salsa,
two kinds of corn and focaccia

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Goat's cheese mousse,
balsamic cherries, mustard caviar,
fresh basil and walnut bread

Soups

"Spicy" gazpacho with
tortilla crisps and guacamole

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Cappuccino of kohlrabi,
pea foam, crayfish and
mint oil

Main Courses

Pink roasted fillet of beef,
mushroom cream, green
asparagus, potato mash and
oven baked tomatoes

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"Asian" duck breast, wild broccoli
roasted in teriyaki sauce with grilled
peppers and sweet potato mash

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Rack of lamb with herb crust,
jus, Kenya bean and tomato
vegetables with potato and
shallot gratin

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Loup de mer, chorizo broth,
Mediterranean vegetables and
fregola sarda

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Pike perch fillet under
potato crust with mustard foam,
sauteed savoy cabbage and
beetroot mash

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Raw marinated tomato, hummus,
tabbouleh, balsamic raisins,
grilled eggplant, falafel, yoghurt dip
and herb salad

Deserts

Cheesecake with cherry ragout
and mint sorbet

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Chocolate tarte with fresh berries,
salty caramel ice cream and berry
cream

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Coconut panna cotta,
pineapple sorbet,
caramelised banana
and peanut crisp





Build your own menu

Autumn (October–December)

Starters

Two kinds of shrimp with
cucumber, mango, kimchi and
wasabi foam

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Roasted romaine lettuce hearts,
beetroot, carrot, red currant,
black sesame and herb buttermilk
emulsion

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Roast beef of venison, pickled
salsify, brussels sprout leaves,
blueberry salsa and pumpkin mash

Soups

Hokkaido cappuccino with
pumpkin seed pesto

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Cream of potato soup, leek foam
and salsiccia from the Geisenhof
butcher's

Main Courses

Pink roasted saddle of venison
under walnut crust, cranberry
jus, creamed savoy cabbage and
macaire potatoes

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Pink roasted duck breast, duck jus,
braised Hokkaido pumpkin and
potato leek mash

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Roast veal with fried onion,
port wine jus, bacon beans and
cheese spätzle

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Roasted redfish fillet,
truffle foam, sautéed pointed
cabbage and pumpkin mash

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Cod fried on its skin, cauliflower
mash, wild broccoli, tomato and
lemon couscous

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Baked celery with chestnuts and
brussels sprouts, pumpkin mash
and wild lingonberries

Deserts

Apple tarte, white chocolate cream
and mulled wine butter ice cream

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Buttermilk tarte, morello cherries,
tangerine sorbet and caramelised
rosemary krumkake

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Chocolate cake with liquid core,
hazelnut cream and berry sorbet





Build your own menu

Winter (January–March)

Starters

Carpaccio of smoked duck breast,
avocado orange ragout,
lamb's lettuce and
cranberry vinaigrette

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Salmon duet
Tatar of fresh salmon and
marinated salmon in
a horseradish broth with
cucumber and caviar

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Caramelised goat's cheese
on arugula with
fig and pine nuts

Soups

Foam soup of rutabaga
with roasted chorizo and
pea coriander foam

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Cream of Jerusalem artichoke
with "spicy" roasted mushrooms
and pistachio pesto

Main Courses

Pink roasted beef fillet medallion,
roasted onion crust, port wine jus,
savoy cabbage with bacon and
celery potato mash

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Roasted chicken breast with
herb velouté, pumpkin vegetables
and potato gnocchi

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Veal cheeks braised in their
own jus, wild broccoli, oven tomato
and fried polenta

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Fried Atlantic cod, mustard sauce,
pointed cabbage, pickled grapes
and parsley potatoes

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Lacquered salmon fillet with teriyaki
and sesame seeds, pak choi and
sweet potato mash

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Potato gnocchi in herb velouté with
pumpkin vegetables, mushrooms,
baby spinach and pomegranate

Deserts

Chocolate tarte, fig,
red wine butter ice cream,
pistachio cream

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Mango pavlova
Mango ragout, vanilla cream,
mango sorbet and meringue

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Variation of banana, chocolate
and eggnog





Build your own menu

Price per person

minimum 30 guests

3-course menu with
Soup / Main course / Desert
56.00

3-course menu with
Starter / Main course / Desert
64.00

4-course menu with
Starter / Soup / Main course /
Desert
72.00

4-course menu with
Soup / Entremets /
Main course / Desert
78.00

4-course menu with
Starter / Entremets /
Main course / Desert
81.00

5-course menu with
Starter / Soup / Entremets /
Main course / Desert
89.00





Gala buffet I

64.00 per person

minimum 45 guests

Starters

Pink roasted veal with
teriyaki marinade, shiitake,
peppers and fresh coriander

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Fried prawn with
tomato chutney and curry dip

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Caponata with buffalo mozzarella
and basil cream

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Colourful salad buffet
with two different dressings,
vinegars and oils

Soup

Beef broth with two fillers
and root vegetables

Main Courses

Roasted chicken breast,
rosemary jus, Kenya beans and
potato gratin

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Roasted salmon fillet,
pepperonata and
sage polenta au gratin

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Kale hemp balls on
seasonal vegetables and
herb quark

Deserts

Dark tonka bean mousse

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Kaiserschmarrn with
damson compote and
vanilla sauce

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Fresh fruit salad

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Home-made ice cream
and sorbets

Gala buffet II

73.00 per person

minimum 45 guests

Starters

Pink roast beef, chickpea salad,
feta cheese and mint yoghurt

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Marinated salmon, cucumber
mustard spread, potato crisp
and pea cress

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Tomato mousse with
Sicilian vegetable salad
and grissini

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Colourful salad buffet
with two different dressings,
vinegars and oils

Soup

Carrot ginger soup
with coriander
and black sesame

Main Courses

Pink roasted veal loin in a
herb crust, carved at the buffet,
with pepper cream sauce,
green asparagus and truffled
potato mash

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Arctic char, crustacean sauce,
artichoke spinach stir fry,
half-dried tomatoes and
oriental beluga lentils

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Yellow vegetable Thai curry
with peanuts and
coconut raisin rice

Deserts

Passion fruit mousse

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Cheesecake and Kaiserschmarrn
bake with berry compote

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Fresh fruit salad

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Home-made ice cream
and sorbets





Bavarian buffet

63.00 per person

minimum 45 guests

Starters

Marinated boiled beef fillet,
pickled vegetables
and pumpkin seed oil

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Pretzel dumpling carpaccio
with mushroom salad,
tomatoes and lettuce tips

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Greaves, Obazda,
liver sausage and
Swiss sausage salad
Pretzels, bread

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Colourful salad buffet
with two different dressings,
vinegars and oils,
salads with dressing

Soup

Beef broth with
liver spätzle

Main Courses

Roast pork with crust,
caraway jus, Bavarian cabbage
and two kinds of dumplings

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Pike perch fillet with white wine
sauce, seasonal vegetables and
parsley potatoes

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Spinach dumplings with
roast onions, mountain cheese
and browned butter

Deserts

Wheat beer tiramisu

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Quark strudel with
cherry compote
and vanilla sauce

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Fresh fruit salad

Mediterranean buffet

66.00 per person

minimum 45 guests

Starters

Vitello tomato
Slices of veal, buffalo mozzarella,
tomatoes, arugula and pine nuts

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Grilled vegetables
(artichokes, olives, mushrooms,
eggplant, zucchini, peppers)

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Colourful salad buffet
with two different dressings,
vinegars and oils

Soup

Onion soup with
parmesan tramezzini

Main Courses

Piccata of poultry,
tomato sugo
and vegetable tortellini

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Bass fillet, mojo rojo, artichokes
and Mediterranean couscous

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Tomato mozzarella arancini,
arugula bed with olives,
half-dried tomatoes
and parmesan shavings

Deserts

Tiramisu

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Crème brûlée

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Fresh fruit salad

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Cheese selection
with grapes and walnuts





Barbecue buffet

52.00 per person

minimum 45 guests

Starters

Colourful salad buffet
with two different dressings,
vinegars and oils as well as
classic barbecue salads such
as coleslaw, potato cucumber
salad, pasta salad with dried
tomatoes

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Vegetarian antipasti selection

For the grill

Pork neck steaks
Sausages
Beef fillet steaks

Side dishes

Jacket potatoes
Glazed corn on the cob
Vegetables for the grill

Choice of various dips

Selection of barbecue sauces
Herb quark
Herb butter
Lemon wedges

Deserts

Chocolate mousse

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Donuts

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Fresh fruit salad

Route 66 buffet

76.00 per person

minimum 45 guests

Starters

Colourful salad buffet
with two different dressings,
vinegars and oils

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Potato salad, coleslaw,
tomato mozzarella salad,
pasta salad

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Roast beef marinated
with paprika salsa

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Fried prawns with aioli

Soup

Slightly spicy gazpacho

For the grill

Chilli cheese sausages
Beef tenderloin steaks
Pork fillet skewers
Chicken skewers
Prawn skewers
Marinated grill cheese

Side dishes

Jacket potatoes
Glazed corn on the cob
Stuffed tomatoes
Vegetables for the grill
Herb butter baguette

Choice of various dips

Selection of barbecue sauces
Sour cream
Herb butter
Lemon wedges

Deserts

Cheesecake cream
with berries in a glass

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Cookie selection

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Ben & Jerry's
ice cream selection

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Caramelised marshmallows

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Fresh fruit salad





Burger buffet

49.00 per person

minimum 45 guests

Starters

Colourful salad buffet
with two different dressings,
vinegars and oils

Burger

Beef patty
Falafel
Halloumi
Baked halibut
Pulled pork
Vegetables for the grill

Burger kit

Burger buns
Bacon
Tomato, cucumber, lettuce,
pickled gherkin
Braised beer onions
Roasted onions
Fresh onions
Cheddar
Selection of barbecue sauces

Side dishes

Wedges
Sweet potato fries
Jacket potatoes

Deserts

Donuts
«»«»«»
Ben & Jerry's
ice cream selection
«»«»«»
Fresh fruit salad





For our little guests

Menu suggestion

Pancake soup

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Small Viennese schnitzel
with French fries,
mayonnaise and ketchup
or

Cheese spätzle
with roasted onions

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Ice cream

21.00 per child

Plated dishes (max. 3 per event)

Pancake soup

4.50

Small Viennese schnitzel
with French fries,
mayonnaise and ketchup

11.00

Fish fingers
with French fries,
mayonnaise and ketchup

11.00

French fries,
mayonnaise and ketchup

4.50

Home-made Spätzle
with sauce

8.00

Pasta with Tomato sauce
and parmesan

7.00

Semolina pudding
with cinnamon and sugar

4.00

Buffet

Your children can also participate in
the buffet you have chosen. In that
case we offer the following:

Children from 0 to 2 years free of charge

Children from 3 to 6 years 20 %

Children from 7 to 14 years 50 %

Children from 15 to 17 years 80 %

Children's feast

minimum 8 children

19.00 per child

The children will receive plates
with the feast of your choice directly
at the table.

Chicken nuggets
Fish fingers
Spaghetti Bolognese
French fries
with mayonnaise and ketchup
Mashed potatoes
Carrot vegetables
Pasta
Mayonnaise & ketchup
Sweet & sour sauce
Parmesan

Desert

Ice cream





Midnight snack

Chili con carne with crème fraîche and farmer's bread	10.00	Selection of specialties from Gut Eichethof	16.00	Hotdog station minimum 20 guests
Chili sin carne with soy yoghurt and farmer's bread	10.00	Cheese selection with grapes, nuts, fig mustard and walnut bread	17.00	Do-it-yourself
Goulash soup and farmer's bread	8.00	Pulled pork in a jar with coleslaw, pickled gherkins, red onions, barbecue sauce and baguette	13.00	Hotdog bun, two types of sausages and classic toppings
Curry sausage in a jar with white bun	10.00			9.00 per person

Brunch buffet

51.00 per person

minimum 45 guests

Breakfast

Sausage and ham cold cuts
Cheese selection
Smoked salmon in a jar
Cream cheese selection
Scrambled eggs, fried eggs
and boiled eggs
Crispy bacon
Mini hotdog sausages and
Bavarian white sausages
with two types of mustard
Overnight oats
Plain yoghurt
Fruit salad
Tomatoes, cucumbers and peppers
Jams and honey
Croissants, buns, pretzels,
selection of breads
Orange juice, coffee, tea

Salads

Colourful salad buffet
with two different dressings,
vinegars and oils

Soup

Cream of tomato with
mini mozzarella
and basil pesto

Hauptgänge

Veal cream roast, spätzle and
seasonal market vegetables
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Duet of salmon and prawn,
creamy leaf spinach
and potatoes au gratin
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Potato gnocchi with
Parmesan sauce, zucchini
and cherry tomatoes

Deserts

Dough pastry with
vanilla sauce and currant ragout
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Chocolate mousse duet
with mango salad





Beverages

Champagne			Soft drinks			Hot beverages		
Pierre Gimonnet & Fils Cuis Brut	0.75l	90.00	Castle water	0.75l	5.30	Cup of coffee		3.20
André Clouet Rosé Grand Cru	0.75l	95.00	Adelholzener Gourmet <i>Classic or naturell</i>	0.25l	2.60	Cappuccino		3.60
				0.75l	6.30	Espresso		2.90
Own label			Coca Cola,	0.2l	2.80	Espresso macchiato		3.10
Camers Brut	0.75l	35.00	Coca Cola light, Cola Mix or Lemonade	0.4l	4.00	Double espresso		3.90
						Double espresso macchiato		4.10
Sparkling wines			Wolfra fruit juices	0.2l	2.60	Latte macchiato		3.90
Geldermann Sekt Rosé	0.75l	35.00	<i>Orange, apple, currant, rhubarb or passion fruit</i>	0.4l	4.10	Milk coffee		3.90
			... as a spritzer	0.2l	2.90	Hot chocolate		3.50
				0.4l	4.30	Mug of ChariTea (organic tea)		3.50
						Pot of coffee or tea		22.00
Alcohol-free sparkling wine			Beers					
Flick Sparkling	0.75l	35.00	Kapplerbräu lager	0.5l	4.10			
			Kapplerbräu dark	0.5l	4.10			
Mixed drinks			Pater Simon	0.33l	3.80			
Castle Drink	0.2l	6.50	Huber wheat beer	0.5l	4.30			
<i>Castle creation of the season</i>			Huber wheat beer light	0.5l	4.30			
Aperol Spritz	0.2l	7.50	Huber wheat beer	0.5l	4.30			
<i>Aperol, Camers Brut, soda</i>			alcohol-free					
Lillet Basil	0.2l	7.50	Shandy	0.5l	4.10			
<i>Lillet, Balis Basil, lime</i>			<i>Beer with lemonade</i>					
HIM Spritz	0.2l	7.50	Russ	0.5l	4.10			
<i>Raspberry essence, Ramazzotti Rosato, Camers Brut, soda</i>			<i>Wheat beer with lemonade</i>					
Mango Spritz	0.2l	7.50	Coke with wheat beer	0.5l	4.30			
<i>Lillet, mango syrup, Camers Brut</i>								
Rosato Mio	0.2l	7.50	Fruit brandies					
<i>Ramazzotti Rosato, Camers Brut</i>			Castle brandies from our Gut Eichethof:					
			Apple	2cl	4.90			
			Pear, Grape, Damson	2cl	5.00			
			Quince	2cl	5.90			
Non-alcoholic mixed drinks			Bitter					
Cosmo Spritz	0.2l	5.50	Amaro Ramazzotti	2cl	3.50			
<i>Flick Sparkling, Balis Cosmo</i>			Amaro Averna	2cl	3.50			
Fruit Spritz	0.2l	5.50	Grappa					
<i>Monin (Peach, Rhubarb, Pear, Red Fruits or Passion fruit), Flick Sparkling</i>			Grappa Nonino	2cl	5.90			
Crodino	0.2l	5.50						





Beverages

Cocktails and longdrinks
from our mobile bar

Caipirinha <i>Cachaça</i> <i>Cane sugar, limes</i>	10.00	Horse's Neck <i>Bourbon Whiskey</i> <i>Ginger ale, bitters</i>	9.50
Mojito <i>Rum</i> <i>Cane sugar, mint,</i> <i>lime juice, soda</i>	10.00	Sea Breeze <i>Vodka</i> <i>Cranberry juice, grapefruit juice</i>	9.50
Raspberry Mojito <i>Rum</i> <i>Cane sugar, raspberries,</i> <i>mint, lime juice, soda</i>	10.00	Lynchburg Lemonade <i>Tennessee Whiskey</i> <i>Curaçao, lemon juice, lime juice</i>	10.50
Mule <i>Vodka</i> <i>Ginger beer, lime juice</i>	9.50	Dark & Stormy <i>Goslings Black Seal Rum</i> <i>Ginger beer, lime juice</i>	9.50
Munich Mule <i>Munich Dry Gin</i> <i>Ginger beer, lime juice</i>	9.50	Paloma <i>Tequila Blanco 100 % Agave</i> <i>Pink grapefruit, lime juice</i>	9.50
Mexican Mule <i>Tequila Blanco 100 % Agave</i> <i>Ginger beer, lime juice</i>	9.50	Ipanema <i>Ginger ale</i> <i>Cane sugar, limes</i>	7.50
Gin Tonic <i>London Dry Gin</i> <i>Tonic water</i>	9.50	Mosquito <i>Ginger ale</i> <i>Cane sugar, mint, lime juic</i>	7.50
Cuba Libre <i>Rum</i> <i>Coca Cola, limes</i>	9.50		

