

# 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  
ability and wishes you an unforgettable experience that you will  
remember with pleasure for a long time to come!



Appetiser – Finger food  
Page 2



Build your own menu  
Pages 3 – 7  
Buffets  
Pages 8 – 12



For our little guests  
Page 13



Midnight snack  
Brunch buffet  
Page 14



Beverages  
Page 15





## Appetiser

Castle rose  
(vegan and gluten free)  
– mandatory –

Sesame bun / Pastrami /  
farmer's salad

Wrap / saddle of veal / olive /  
semi-dried tomato / feta cheese /  
rocket / Greek yogurt

Tramezzini / avocado / tomato /  
celery (vegan)

Tuna tataki / yellow radish /  
coriander cress

Aubergine / bulgur / hummus /  
dates (vegan)

each 5.00 per piece

## Finger food

Beetroot / crêpe / horseradish /  
pumpkin seeds (vegetarian)

Meatballs / mashed potato dip /  
mustard / chives

Brioche / goat's cheese /  
port wine / pear (vegetarian)

Focaccia / Milanese salami /  
olive / rocket / Parmesan

White bread / shrimp salad /  
cocktail creme /  
romaine lettuce / dill

each 4.00 per piece

Minimum order  
10 per item

Roasted brown bread /  
potato / leek / sour cream /  
South Tyrolian ham

Pretzels / Leberkäse /  
mustard-horseradish cream /  
coleslaw

Pumpernickel / cranberries /  
cream cheese / celeriac /  
pea cress (vegetarian)

Tramezzini / smoked salmon /  
lime cream cheese / spring leek

Cucumber / avocado / watermelon /  
sesame / coriander / mint  
(vegan and gluten free)

each 3.00 per piece





## Build your own menu

## Spring (April–June)

### Starters

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

«»«»«»

Pink-roasted veal rump,  
salad of asparagus,  
lemon Hollandaise sauce,  
cherry tomatoes and pea cress

«»«»«»

Baked Eichethof chicken  
radish potato salad, lettuce hearts,  
pumpkin seed mayonnaise

«»«»«»

Tomato mousse with  
Focaccia bread salad,  
feta cheese and rocket

### Soups

Cream of asparagus soup, baked  
shrimp balls and coriander

«»«»«»

Cappuccino of wild garlic  
with mushroom crostini

«»«»«»

Beef broth, sausage meat strudel  
and root vegetables

### Main courses

Roebuck in hazelnut pancake,  
venison jus, celery mash,  
wild broccoli, king oyster  
mushroom and cranberries

«»«»«»

Pink roasted veal fillet, Béarnaise  
sauce, asparagus vegetables and  
Grenaille potatoes

«»«»«»

Chicken thighs marinated with  
Tandoori and yoghurt, green  
asparagus, chickpea sweet potato  
curry and coriander salad

«»«»«»

Suckling pig loin, balsamic  
shallots, Parisian peas and  
potato gratin

«»«»«»

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

«»«»«»

Fillet of sea bream, bell pepper  
foam, artichoke ragout and  
herb polenta

«»«»«»

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

«»«»«»

Fresh asparagus spears,  
Parmesan Hollandaise and  
tossed potatoes

### Dessert

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

«»«»«»

Rhubarb crumble cake,  
mascarpone ice cream,  
almond pistachio meringue

«»«»«»

Pralinen parfait, pistachio cream,  
raspberries and caramel krumkake

«»«»«»

Stracciatella mousse,  
cherry sorbet and oat crumble





## Build your own menu

## Summer (July–September)

Starters	Main courses	Dessert
Raw marinated salmon in buttermilk gin broth, dill, romaine lettuce hearts, mustard caviar, cucumber and two kinds of potatoes «»«»«»	Pink roasted fillet or beef, wild mushroom cream, potato parsley mash and baked tomato «»«»«»	Cheese cake, nectarine salad, peach sorbet and lemon verbena «»«»«»
Pink roast beef, paprika salsa, three kinds of corn and pimientos de Padron «»«»«»	“Asian” duck breast, wild broccoli roasted in teriyaki sauce, grilled peppers and sweet potato mash «»«»«»	Sponge cake roll with Greek yoghurt, cherries, chocolate crumble, peppermint sorbet and white aerated chocolate «»«»«»
Goat’s cheese tart, fig ragout, fig mustard, Parma ham chip and rocket «»«»«»	Roulade of Eichethof chicken leg, ratatouille and creamy Parmesan polenta «»«»«»	Chocolate tarte, berry cream, salty caramel ice cream and fresh berries «»«»«»
Amalfi lemon, pea hummus, oriental bulgur and king oyster mushroom	Rack of lamb with herb crust, jus, Kenya bean and tomato vegetables with potato and shallot gratin «»«»«»	Coconut panna cotta, pineapple sorbet and caramelised banana
	Loup de mer, chorizo broth, Mediterranean vegetables and Fregola Sarda «»«»«»	
	Roasted salmon fillet, watermelon, couscous, feta cheese and coriander «»«»«»	
	Pike perch fillet under potato crust, mustard foam, sauteed Savoy cabbage and beetroot mash «»«»«»	
	Raw marinated tomato, hummus, tabbouleh, balsamic raisins, grilled aubergine (vegan)	





## Build your own menu

## Autumn (October–December)

### Starters

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

Roasted romaine lettuce hearts, beetroot, carrot, elderberry, sesame and cottage cheese  
«»«»«»

Roast beef of venison, pickled salsify, Brussels sprout leaves and blueberry salsa  
«»«»«»

Pastrami, sweet and sour pumpkin, Jerusalem artichoke mash, lamb's lettuce and mustard vinaigrette

### Soups

Cream of pumpkin soup with mustard fruit, poached pear and pumpkin seed chip  
«»«»«»

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

Fish soup, root vegetables and lobster raviolo

### Main courses

Pink roasted saddle of venison under walnut crust, cranberry jus, creamed Savoy cabbage and Macaire potatoes  
«»«»«»

Sour roast of local Eichethof beef, apple red cabbage and chestnut napkin dumplings  
«»«»«»

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

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

Monkfish with olive crust, saffron foam, artichoke-tomato-gratin and sweet potato mash  
«»«»«»

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

Cod fried on its skin, cauliflower mash, wild broccoli, two kinds of tomato (pesto and semi-dried) with lemon couscous  
«»«»«»

Chestnut and pumpkin potato strudel, vegetable jus, Brussels sprout mash, roasted king oyster mushrooms and wild cranberries

### Dessert

Trilogy of apple, pear and quince – Apple tart, pear cream, quince parfait  
«»«»«»

Buttermilk tart, morello cherries, tangerine sorbet, gin jelly and caramelised rosemary  
«»«»«»

Chocolate cake with liquid core, hazelnut cream and berry sorbet  
«»«»«»

Madeira slice – Sponge cake, white chocolate poppy seed mousse, raspberry, macadamia nuts, balsamic sour cream ice cream, pistachios and basil





## Build your own menu

### Starters

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

«»«»«»

Salmon duet –

Tatar of fresh salmon and mille  
feuille of smoked salmon with  
cucumber and caviar

«»«»«»

Mousse of poultry liver,  
green apple ice cream,  
onion confit and bread chip

«»«»«»

Pickled beetroot, pear,  
caramelised goat's cheese  
and endive

### Soups

Foam soup of rutabaga  
with roasted chorizo  
and pea coriander foam

«»«»«»

Cream soup of Jerusalem artichoke  
with "spicy" roasted mushrooms  
and watercress pesto

«»«»«»

Asian chicken broth with  
prawn balls and vegetables

## Winter (January–March)

### Main courses

Pink roasted beef fillet medallion,  
roasted onion crust, port wine jus,  
bacon Savoy cabbage and celery  
mashed potatoes

«»«»«»

Roasted chicken breast locally  
sourced at Eichethof with  
herb velouté, pumpkin vegetables  
and potato-gnocchi

«»«»«»

Braised veal cheeks in their own  
jus, wild broccoli, oven tomato and  
creamy sage polenta

«»«»«»

Pork tenderloin with Black Forest  
ham, cabbage vegetables,  
mushrooms, beetroot mountain  
cheese dumplings

«»«»«»

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

«»«»«»

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

«»«»«»

Fillet of loup de mer, grilled  
aubergine, ratatouille,  
bulgur and Greek yoghurt

«»«»«»

Braised pumpkin, horseradish  
mousse, sautéed Savoy cabbage  
and mashed potatoes

### Dessert

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

«»«»«»

Curd cheese poppy seed strudel,  
tangerine ice cream, raspberry  
espuma

«»«»«»

Mango Pavlova –  
mango ragout, vanilla cream,  
mango sorbet, meringue

«»«»«»

Variation of banana, chocolate  
and egg liqueur





## Build your own menu

### Starter

Caponata with roasted pine nuts  
and rocket salad

### Soup

Carrot and ginger soup made  
with coconut milk with  
green asparagus and shiitake

## Vegan menu

### Main courses

Stuffed jacket potato with  
pea cream, pickled beetroot,  
lemon curd and grilled onions

«»«»«»

Grilled cauliflower,  
paprika chickpea mash  
and Beluga lentils

### Dessert

Chocolate and mango  
variation

## Build your own menu

3-course menu with  
Soup / Main course / Dessert  
49.00

3-course menu with  
Starter / Main course / Dessert  
53.00

4-course menu with  
Starter / Soup / Main course /  
Dessert  
60.00

4-course menu with  
Soup / Entrée /  
Main course / Dessert  
64.00

4-course menu with  
Starter / Entrée /  
Main course / Dessert  
68.00

## Price per person

5-course menu with  
Starter / Soup / Sorbet /  
Main course / Dessert  
65.00

5-course menu with  
Soup / Entrée / Sorbet /  
Main course / Dessert  
69.00

5-course menu with  
Starter / Entrée / Sorbet /  
Main course / Dessert  
71.00

5-course menu with  
Starter / Soup / Entrée /  
Main course / Dessert  
74.00

6-course menu with  
Starter / Soup /  
Entrée / Sorbet /  
Main course / Dessert  
77.00





## Gala buffet I

57.00 per person

### Starters

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

Fried prawn, marinated celery and tomato chutney  
«»«»«»

Caponata with tomato mozzarella cream, tramezzini croutons and fresh basil  
«»«»«»

Colourful salad buffet with two different dressings, vinegars and oils

### Soup

Poultry broth, liver spätzle from our Gut Eichethof chicken, root vegetables and fresh chives

### Main courses

Roasted chicken breast, walnut cranberry crust, rosemary jus, Kenya beans and potato gratin  
«»«»«»

Roasted salmon fillet, pepperonata and sage polenta au gratin  
«»«»«»

Cheese dumplings with creamed Savoy cabbage

### Dessert

Dark Tonka bean mousse  
«»«»«»

Kaiserschmarrn with damson compote and vanilla sauce  
«»«»«»

Fresh fruit salad  
«»«»«»

Homemade ice cream and sorbets

## Gala buffet II

63.00 per person

### Starters

Chicken liver mousse, pear and onion chutney, lamb's lettuce, pink berries and bread chip  
«»«»«»

Pickled salmon with tarragon and lemon, Frankfurt herb sauce, potato crisp and pea cress  
«»«»«»

Pickled cauliflower, egg yolk cream, parsley oil, roasted panko and mustard caviar  
«»«»«»

Colourful salad buffet with two different dressings, vinegars and oils

### Soup

Carrot ginger soup with curry croutons, coriander and black sesame

### Main courses

Pink roast beef, carved at the buffet, pepper cream sauce, almond broccoli and braised Risolée potato  
«»«»«»

Fried pike perch fillet, glazed pointed cabbage with pomegranate seeds and balsamic mustard lentils  
«»«»«»

Yellow vegetable Thai curry with peanuts and coconut-raisin rice

### Dessert

Duet of curd cheese and passion fruit  
«»«»«»

Puff pastry semolina casserole with vanilla cream  
«»«»«»

Fresh fruit salad  
«»«»«»

Homemade ice cream and sorbets







## Gala buffet III

72.00 per person

### Starters

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

Confit prawn, curry dip,  
black coral tuile and shiso cress  
«»«»«»

Beetroot carpaccio, goat's cheese,  
balsamic shallots, mustard-  
rosemary vinaigrette, pine nuts  
and salad tips  
«»«»«»

Colourful salad buffet with  
two different dressings, vinegars  
and oils

### Soup

"Favourite" soup

We cook the soup you want!

### Main courses

Pink saddle of veal coated in herbs,  
carved live at the buffet,  
Amarena cherry port reduction and  
truffled mashed potatoes  
«»«»«»

Baked Iberico cheeks, sauce tartare  
and green asparagus  
«»«»«»

Arctic char, shellfish sauce,  
artichoke gratin with spinach,  
semi-dried tomatoes and  
braised sweet potato  
«»«»«»

Grilled cauliflower with  
smoked soy, almond herb quinoa  
and mint-soy-yoghurt

### Dessert

Mango Arabica –  
mango coffee espuma and  
mango mint salad  
«»«»«»

Curd pancakes with  
blueberry compote  
«»«»«»

Lemon verbena sorbet  
from the ice block  
«»«»«»

Pandan leaf ice cream  
«»«»«»

Fruit variation

## Bavarian buffet

56.00 per person

### Starters

Marinated beef boiled fillet,  
pickled vegetables and  
pumpkin seed oil  
«»«»«»

Marinated char, apple celery  
salad and pink pepper  
«»«»«»

Potato mousse, mushroom salad  
and brown bread chip  
«»«»«»

Greaves, obazda, liver sausage,  
pretzels, bread  
«»«»«»

Colourful salad buffet with two  
different dressings, vinegars and  
oils and dressed salads such as  
sausage salad, dumpling salad,  
meat salad

### Soup

Beef broth with  
sausage meat spätzle

### Main courses

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

Pike perch fillet with potato cap,  
glazed beetroot and  
Bavarian mustard lentils  
«»«»«»

Spinach and cheese  
dumplings with fried onions  
and browned butter

### Dessert

Wheat beer tiramisu  
«»«»«»

Quark strudel with cherry compote  
and vanilla sauce  
«»«»«»

Fresh fruit salad  
«»«»«»

Williams pear sorbet





## Mediterranean buffet I

54.00 per person

### Starters

Tomato mozzarella with olive oil,  
balsamic vinegar and fresh basil

«»«»«»

Parma ham with melon  
and grissini

«»«»«»

Colourful salad buffet with  
two different dressings, vinegars  
and oils

### Soup

Onion soup with  
Parmesan chip

### Main courses

Piccata of Eichethof poultry,  
tomato sugo and vegetable linguine

«»«»«»

Swordfish with olive pepper  
gremolata, saffron sauce, sauteed  
courgettes and black rice

«»«»«»

Crespelle stuffed with  
spinach and ricotta, topped  
with scamorza

### Dessert

Tiramisu

«»«»«»

Crème brûlée

«»«»«»

Fresh fruit salad

«»«»«»

Buttermilk ice cream  
from the ice block

## Mediterranean buffet II

64.00 per person

### Starters

Vitello tomato – slices of veal,  
buffalo mozzarella, tomato,  
rocket and pine nuts

«»«»«»

Octopus with grilled peppers  
potato vegetables

«»«»«»

Grilled vegetables (e.g., artichokes,  
olives, mushrooms ...)

«»«»«»

Colourful salad buffet with  
two different dressings, vinegars  
and oils

### Soup

White tomato cream soup

### Main courses

Coq au vin of chicken drumstick,  
root vegetables and  
roasted onion and potato mash

«»«»«»

Rack of lamb with herb crust  
and Provence vegetables

«»«»«»

Sea bass fillet, Mojo Rojo,  
artichokes and couscous

«»«»«»

Tomato mozzarella arancini,  
rocket salad with olives, semi-dried  
tomatoes and Parmesan

### Dessert

Selection of cheeses  
with grapes and walnuts

«»«»«»

Ricotta cream  
with cantuccini

«»«»«»

Latte fritto – baked milk slice  
with fruit sauce

«»«»«»

Fruit variation





## Christmas buffet

61.00 per person

<p>Starters</p> <p>Venison patties with fennel-orange salad and pink berries «»«»«»</p> <p>Pickled salmon, fermented beetroot and pea mash «»«»«»</p> <p>Caramelised goat's cheese, red cabbage salad and cranberry vinaigrette «»«»«»</p> <p>Colourful salad buffet with two different dressings, vinegars and oils</p>	<p>Soup</p> <p>Cream of celery soup with quince «»«»«»</p> <p>Main courses</p> <p>Braised venison leg, juniper cream sauce, Brussels sprouts and hazelnut spätzle «»«»«»</p> <p>Fried pike perch fillet, chive sauce, paprika cabbage and tossed potatoes «»«»«»</p> <p>Potato gnocchi with pumpkin, radicchio, figs and spring leek</p>	<p>Dessert</p> <p>Cream puff with nougat mousse and cherries «»«»«»</p> <p>Semolina pancake with baked apple compote «»«»«»</p> <p>Christmas ice cream from the ice block with gingerbread and Christmas stollen topping «»«»«»</p> <p>Roasted almonds</p>
--	--	--

## Barbecue buffet

46.00 per person

<p>Starters</p> <p>Colourful salad buffet with two different dressings, vinegars and oils «»«»«»</p> <p>Coleslaw «»«»«»</p> <p>Pasta salad with dried tomatoes «»«»«»</p> <p>Potato and cucumber salad</p>	<p>For the grill</p> <p>Pork neck steaks Sausages Marinated chicken thighs</p> <p>Side dishes</p> <p>Jacket potato Glazed corn on the cob Grilled vegetables</p> <p>Choice of various dips</p> <p>Herb quark Herb butter Lemon wedges</p>	<p>Dessert</p> <p>Chocolate mousse «»«»«»</p> <p>Apple strudel with vanilla sauce «»«»«»</p> <p>Fruit salad</p>
--	---	---





## Route 66 buffet

68.00 per person

### Starters

Colourful salad buffet with two different dressings, vinegars and oils

«»«»«»

Potato salad, coleslaw, farmer's salad, pasta salad

«»«»«»

Roast beef marinated with paprika salsa

«»«»«»

Tomato mozzarella with olive oil and fresh basil

«»«»«»

Fried prawns with aioli

### Soup

Cold potato soup with leek and crème fraîche

### For the grill

Chilli cheese knacker sausage

Beef sirloin steaks

Wammerl – pork belly

Salmon steak in beech chip

Marinated grill cheese

### Side dishes

Jacket potato

Glazed corn on the cob

Stuffed mushrooms

Courgette

Aubergine

### Dips

Sour cream

Herb butter

Selection of various dips

Lemon wedges

### Dessert

Homemade melon punch

«»«»«»

Peach mousse

«»«»«»

Curd pudding with blueberries

«»«»«»

Fruit salad

## Burger buffet

42.00 per person

### Starter

Colourful salad buffet with two different dressings, vinegars and oils

### Burger

Burger bun

Beef patty

Vegetable patty

Fish patty

Pulled pork

### Choice of toppings to add yourself

Bacon

Tomato

Cucumber

Lettuce

Pickled gherkin

Braised beer onions

Roasted onions

Fresh onions

Emmental cheese

Guacamole, ketchup, BBQ sauce,

mayonnaise

Paprika salsa

### Side dishes

Wedges

French fries

Mozzarella sticks

Crisps

### Dessert

Brownies

«»«»«»

Fruit salad





## For our little guests

### Menu suggestion

Pancake soup  
«»«»«»  
Small Wiener schnitzel  
with French fries, mayonnaise  
and ketchup  
or  
Cheese spätzle  
with fried onions  
«»«»«»  
Chocolate pudding  
with vanilla sauce  
18.00 per person

### Plated dishes (max. 3 per event)

Pancake soup	4.50
Small Wiener 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
Cheese spätzle with fried onions	9.00
Homemade spätzle with sauce	7.00
Pasta with tomato sauce and Parmesan	7.00
Chocolate pudding with vanilla sauce	4.50
Semolina porridge with cinnamon and sugar	3.50

### 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

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

16.50 per person

### Main courses

Pork mini schnitzel  
Fish fingers  
Meatballs  
Chicken nuggets  
Baked camembert cheese  
Pasta with Bolognese sauce  
You can choose 3 different variations

### Dips in small bowls

Cream sauce  
Ketchup and mayonnaise  
Sweet and sour sauce  
Parmesan  
BBQ sauce  
You can choose 3 different variations

### Side dishes

French fries, mayonnaise  
and ketchup  
Mashed potatoes  
Carrot vegetables  
Homemade spätzle  
Pasta  
Cucumber salad  
You can choose 3 different variations

### Dessert

Ice cream surprise





## Midnight snack

Chili con carne with crème fraîche and farmhouse bread	8.50	Selection of specialities from Gut Eichethof	13.50	Hotdog station minimum 20 guests
Chili sin carne with soy yoghurt and farmhouse bread	8.50	Selection of cheeses with grapes, nuts, fig mustard, walnut and fruit bread	17.00	Do-it-yourself Hotdog bun, two kinds of sausage (vegetarian on request) and ten different toppings
Goulash soup and farmhouse bread	7.00	Pulled pork in a glass with coleslaw, pickled gherkins, red onions, BBQ sauce, bacon crunch and baguette	11.50	11.00 per person
Curry sausage in a jar with potato straw and curry apricot roll	11.50			

## Brunch buffet

minimum 25 guests

45.00 per person

### Breakfast

Sausage and ham cold cuts  
Selection of cheeses  
Smoked salmon in a jar  
Cream cheese selection  
Scrambled eggs, fried eggs  
and boiled eggs  
Crispy bacon  
Mini Wieners and  
Bavarian white sausages  
with two kinds of mustard  
Overnight muesli  
Natural yoghurt  
Fruit salad  
Tomatoes, cucumbers and peppers  
Jams and honey  
Croissants, rolls, pretzels and  
selection of bread  
Orange juice, coffee and tea

### Salads

Colourful salad buffet with  
two different dressings, vinegars  
and oils

### Soup

Cream of tomato soup  
with mini mozzarella and  
basil pesto

### Main courses

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

### Dessert

Buchtel with vanilla sauce  
and blackcurrant ragout  
«»«»«»  
Chocolate mousse duo  
with mango salad





## Beverages

Champagne			Soft drinks			Hot beverages	
Pierre Gimonnet & Fils Cuis Brut	0.75l	90.00	Castle water	0.75l	5.30	Coffee	3.20
André Clouet Rosé Grand Cru	0.75l	95.00	Adelholzener Gourmet <i>Medium or Natural</i>	0.25l	2.60	Cappuccino	3.60
Private label			Coca Cola,	0.2l	2.60	Espresso	2.90
Camers Brut	0.75l	35.00	Coca Cola light, Cola Mix or Lemonade	0.4l	3.80	Espresso macchiato	3.10
Sparkling wines			Wolfra fruit juices	0.2l	2.60	Espresso double	3.90
Geldermann	0.75l	35.00	<i>Orange, apple, blackcurrant, rhubarb or passion fruit</i>	0.4l	4.10	Espresso double macchiato	4.10
Sparkling Wine Rosé			... as a spritzer	0.2l	2.30	Latte macchiato	3.90
Mixed drinks			Apple spritzer	0.4l	3.80	Cafe au lait	3.90
Purple Temptation (castle creation)	0.2l	6.50	Fruit spritzer	0.4l	4.00	Hot chocolate	3.50
<i>Castle quince brandy, violet syrup, Cointreau, lime juice, Camers Brut, soda water, fresh lime</i>						Hot lemon	3.50
Aperol Spritz	0.2l	7.50	Beers			Organic tea by Chiemgauer Teemanufaktur	3.50
<i>Aperol, Camers Brut, soda/water, orange</i>			Kapplerbräu lager	0.33l	3.80	Pot of coffee or tea	22.00
Lillet Basil	0.2l	7.50	... on tap	0.5l	4.10		
<i>Lillet, Balis Basil, lime</i>			Kapplerbräu dark	0.5l	4.10		
HIM Spritz	0.2l	7.50	Pater Simon	0.33l	3.80		
<i>Raspberry essence, Ramazzotti Rosato, Camers Brut, soda</i>			Huber Wheat beer on tap	0.5l	4.30		
Mango Spritz	0.2l	7.50	Huber Wheat beer light	0.5l	4.30		
<i>Lillet, passion fruit syrup, Camers Brut, mango, mint</i>			Huber Wheat beer non-alcoholic	0.5l	4.30		
Rosato Mio	0.2l	7.50	Radler	0.5l	4.10		
<i>Ramazzotti Rosato, Camers Brut, lime</i>			<i>Beer with lemonade</i>				
Mixed drinks non-alcoholic			Russ	0.5l	4.30		
Rhubarb Spritz	0.2l	5.50	<i>Wheat beer with lemonade</i>				
<i>Rhubarb syrup, lemon juice, Tonic water, lemonade</i>			Coke with wheat beer	0.5l	4.30		
Rose Crodino	0.2l	5.50	Fruit brandies				
<i>Crodino, cranberry nectar, lemonade</i>			Castle brandies from our Gut Eichethof:				
Cranberry Rosemary Spritz	0.2l	5.50	Apple	2cl	4.90		
<i>Flick Sparkling (non-alcoholic sparkling wine), Balis Cosmo, rosemary sprig</i>			Pear	2cl	5.00		
			Apricot, Quince	2cl	5.90		
			Elderberry, Blackcurrant, Barrique apple	2cl	8.00		
			Bitter				
			Amaro Ramazzotti	2cl	3.50		
			Amaro Averna	2cl	3.50		
			Grappa				
			Grappa Nonino	2cl	5.90		

