

# Schloss Hohenkammer

## Banqueting folder

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Dear guests

Whether you are interested in a set menu or in one of our buffets: The following pages have something to offer for every taste and palate. We provide a wide range of delicacies for your celebration. We would also like to point out to you a very special "ingredient": Our chefs mostly use organic products from Gut Eichethof, i.e. from our very own production.

Our professional team is happy to advise and support you in all respects. We wish you an unforgettable festive event which will give you long, fond memories!



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Welcome aperitif

**Standard finger food**

Served at every finger food reception

Castle rose (vegan / lactose free / gluten free)  
Puff paste / cashew horseradish cream / beetroot

**Finger food assortment**

Minimum order quantity per item: 10 pieces

Quiche Lorraine  
Crostini / pepper / olive (vegan)  
Pretzels / Bavarian meat loaf / cabbage salad

**Price per piece 2.50 euros**

Tortilla / sweet potato / mountain cheese  
Pumpernickel / radish / fresh cheese  
Puffs / goat cheese / pear  
Quinoa / carrot / chervil (vegan)  
Gazpacho / celery (vegan)  
Meat patty / potato salad / mustard  
Ciabatta / Milanese salami / olive / rocket  
Tramezzini / smoked salmon / fresh cheese / spring leek

**Price per piece 3.20 euros**

Endive / mango / prawn  
Roast beef / sauce tartar / cucumber  
Wraps / chicken / avocado / salad

**Price per piece 4.00 euros**

Menu kit

## Spring (March – May)

### Starters

Veal carpaccio with raw marinated asparagus and pea cress

«»«»«»

Quail breast with wild garlic, pine nuts, lukewarm lentil salad and white tomato foam

«»«»«»

Marinated salmon with apple sorbet, beet root and wasabi cucumber spaghetti

### Soups

Asparagus cream soup with morel and meat dumplings

«»«»«»

Wild garlic foam soup with smoked char (as soon as the first wild garlic is available)

«»«»«»

Clear tomato essence with artichoke duxelles in an artichoke leaf

### Intermediate courses

Poached cod on fresh spinach leaves and red wine butter

«»«»«»

Fried loup de mer on a bean chorizo cassoulet and sweet potatoes

«»«»«»

Asparagus risotto with fried king oyster mushrooms and parsley foam

### Sorbet

Lemon sorbet infused with prosecco

### Main courses

Braised veal cheek in its jus with asparagus pea vegetables, tomato confit and mashed celery

«»«»«»

Argentinian beef fillet with red onion confit, jus and potato frittata

«»«»«»

Medium lamb loin under a cumin crust with jus, fresh spinach leaves and red Ras el Hanout lentils

«»«»«»

Corn-fed chicken breast filled with mozzarella and tomatoes wrapped in Parma ham with Parmesan foam and wild garlic groats

«»«»«»

Fried monkfish with sweet pepper vanilla sauce, sautéed leek and steamed wild rice

«»«»«»

Fried zander filet on a bed of champagne cream cabbage, potato mash and vegetable haystacks

«»«»«»

Linguine with blue cheese foam, balsamic vinegar raisins and young spinach

### Desserts

Cold strawberry soup with home-made asparagus ice cream and white chocolate

«»«»«»

Chocolate mousse with strawberries and pineapple

«»«»«»

Chocolate ravioli filled with white chocolate, peppermint sorbet and vanilla crunch

«»«»«»

Rhubarb strudel, elderflower foam and raspberry parfait

Menu kit

## Summer (June – August)

### Starters

Boiled beef fillet in jelly with  
pumpkin seed ice cream and salad  
«»«»«»

Slices of fried duck breast, avocado orange  
salad, lamb's lettuce and cranberry vinaigrette  
«»«»«»

Brook trout ceviche, crispy fish skin,  
cucumber panna cotta, wild herb salad and  
gin foam  
«»«»«»

Marinated tomato with burrata and basil  
from our own spice garden

### Soups

Spicy vegan gazpacho with  
baked tortilla strudel and guacamole  
«»«»«»

Bouillabaisse stock with rouille crostini,  
prawns and scallops  
«»«»«»

Carrot ginger soup with a chicken skewer  
and coconut foam

### Intermediate courses

Ricotta ravioli on a bed of mangold and  
white tomato foam  
«»«»«»

Fried zander fillet on a potato cucumber  
pot au feu with smoked ham foam and  
a crisp of ham  
«»«»«»

Black risotto with grilled octopus,  
saffron foam and sautéed glasswort

### Sorbet

Vegan basil sorbet

### Main courses

Medium beef fillet, sauce choron,  
grilled cauliflower and potato celery mash  
«»«»«»

Swordfish under a lemon crust with  
potato chorizo ragout and half-dried tomatoes  
«»«»«»

Pork fillet under a crust of herbs with  
mashed potatoes and potato and  
shallots au gratin in a red wine butter sauce  
«»«»«»

Coq au vin from the Eichethof chicken,  
summer vegetables and baked polenta crullers  
«»«»«»

Rack of suckling pig in its jus, mustard foam,  
caramelised sweetheart cabbage and  
a fried potato roulade  
«»«»«»

Salmon confit with lemon, coriander foam  
and vegetable couscous  
«»«»«»

Baked vegan falafel on fried vegetable rice  
with soy mint yoghurt

### Desserts

Iced "Kaiserschmarrn" (cut-up pancake),  
vanilla foam and flambéed plums  
«»«»«»

Cheesecake with nectarine peach salad  
and white chocolate ice cream  
«»«»«»

Strawberry tiramisu, basil sorbet and  
old balsamic vinegar  
«»«»«»

Nougat mousse with amarettini crumble  
and fresh berries

Menu kit

## Autumn (September – November)

### Starters

Steamed sheatfish, lukewarm lentils, sweet and sour marinated pumpkin and lamb's lettuce

«»«»«»

Poultry liver crème brûlée, green apple ice cream, onion confit and a crisp of bread

«»«»«»

Venison roast beef, Brussels sprout leaves, black salsify salad and blackberry salsa

«»«»«»

Goat cheese mousse and ratatouille salad with pesto

### Soups

Pumpkin cream soup, caramelised seeds and pumpkin seed oil from Eichethof

«»«»«»

Forest mushroom soup with venison fillet satay, planed truffles and herb foam

«»«»«»

Red cabbage essence with a "Maultasche" (stuffed Swabian pasta) with a vegetable stuffing

### Intermediate courses

Potato gnocchi, pumpkin vegetables, radicchio and pink pepper

«»«»«»

Potato risotto with fried wild mushrooms and beet root herb salad

«»«»«»

Fried gilthead fillet, pak choi, mussel dumplings and curry foam

### Sorbet

Vegan lingonberry sorbet

### Main courses

Medium duck breast, orange jus, red cabbage salad and pumpkin potato mash

«»«»«»

Roast veal top sirloin, cream sauce, Vichy carrots and herb Spätzle (Swabian pasta)

«»«»«»

Norwegian salmon "crispy" with leek à la crème and a saffronised potato cake

«»«»«»

Venison loin with lingonberry jus, creamed savoy, fried mushrooms and chestnut napkin dumplings

«»«»«»

Slices of pork fillet, morel cream sauce, autumn vegetables and potato pralines

«»«»«»

Winter cod, horseradish sauce, pear, bean and bacon along with parsley potatoes

«»«»«»

Stuffed vegan kohlrabi with vegetables, mustard shallots and mashed beetroot

### Desserts

Apple, pear and quince trilogy –

Apple tarte, pear cream, quince parfait

«»«»«»

"Mango pavlova"

Mango ragout, vanilla cream, mango sorbet and meringue

«»«»«»

Chocolate ganache, apricot compote and salted caramel ice cream

«»«»«»

Caramelised semolina flummery, port wine figs and honey rosemary ice cream

Menu kit

## Winter (December – February)

### Starters

Beef fillet carpaccio, fried mushrooms,  
frisee and chicoree

«»«»«»

Asian vegetable salad with lacquered  
Eichethof chicken and sesame sail

«»«»«»

Duet of salmon —

Salmon steak tatar, smoked salmon mille feuille

«»«»«»

Spinach and goat cheese quiche, salad,  
honey orange vinaigrette and grape compote

### Soups

Chestnut cappuccino with an  
Eichethof beef praline

«»«»«»

Poultry essence with root vegetables and  
truffle "Schöberl" (Austrian biscuit)

«»«»«»

Potato cream soup with leek foam and  
"Pumpernickl" (dark bread) crumbs

### Intermediate courses

Tagliatelle with freshly planed Périgord truffle  
and truffle sauce

«»«»«»

Mushroom strudel, sautéed Brussels sprout  
leaves with mashed celery and pink berries

«»«»«»

Fried scallops, Asian vegetable salad and  
pumpkin ginger mash

### Sorbet

Vegan kumquat sorbet infused with prosecco

### Main courses

Crisp duck breast in its jus, red cabbage  
"Fleckerl" and potato dumplings

«»«»«»

Beef fillet medallion under a crust of herbs  
with a bacon bean stash, celery mash and  
Madeira sauce

«»«»«»

Eichethof chicken saltimbocca with ratatouille,  
pesto and parmesan polenta au gratin

«»«»«»

Duet of braised and fried venison,  
juniper cream sauce, broccoli and  
hazelnut "Spätzle"  
(Swabian pasta)

«»«»«»

Medium veal loin under a crust of herbs,  
thyme jus, glazed parsley root and  
shallot potato gratin

«»«»«»

Monkfish under an olive crust, saffron foam,  
artichoke tomato "Gröstl" (fry-up) and  
sweet potato mash

«»«»«»

Loup de mer, sweet pepper sugo, fried fennel  
and quinoa

«»«»«»

Backed vegan falafel, tomato relish, aubergine  
mash and oriental bulgur

### Desserts

Baked apple tarte with pistachios, raisins,  
crumble and marzipan ice cream

«»«»«»

Quark poppy strudel, Calvados zabaglione  
and kumquats

«»«»«»

Gingerbread mousse, "Spekulatius"  
(spiced German Christmas cookies) crumbles  
and punch cherries

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Chocolate tart, berry ragout,  
mulled wine butter ice cream and  
pistachio sponge

Menu kit

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### **Vegan menu (January–December)**

Beetroot carpaccio, horseradish cream and salad

«»«»«»

Black carrot and coconut foam soup with baked mango tofu

«»«»«»

Zucchini cannelloni on sweet yellow pepper relish with wild rice

«»«»«»

Stuffed tomato, chickpea mash and quinoa "Rösti" (fry-up)

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Chocolate variation — Tartelette, mousse and ice cream

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### **Prices**

Three course menu with  
Soup/main course/dessert

**47.00 euros per person**

Three course menu with  
Starter/main course/dessert

**51.00 euros per person**

Four course menu with  
Starter/soup/main course/dessert

**58.00 euros per person**

Four course menu with  
Soup/intermediate course/main course/dessert

**62.00 euros per person**

Four course menu with  
Starter/intermediate course/main course/dessert

**66.00 euros per person**

Five course menu with  
Starter/soup/sorbet/main course/dessert

**63.00 euros per person**

Five course menu with  
Soup/intermediate course/sorbet/main course/dessert

**67.00 euros per person**

Five course menu with  
Starter/intermediate course/sorbet/main course/dessert

**69.00 euros per person**

Five course menu with  
Starter/soup/intermediate course/main course/dessert

**72.00 euros per person**

Six course menu with  
Starter/soup/intermediate course/sorbet/main course/dessert

**75.00 euros per person**



Buffets  
(min 40 people)

### **Gala buffet I**

#### **Starters**

Wakame salad with baked mango tofu

«»«»«»

Rare fried veal with teriyaki marinade, peppers and snow peas

«»«»«»

Fried prawn, mushy peas and tomato chutney

«»«»«»

Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof

#### **Soup**

Seasonal cream soup  
(asparagus, chestnut, pumpkin, etc.)

#### **Main courses**

Rare roast beef marinated with mustard and herbs (carved at the buffet)

«»«»«»

Salmon steak with a lemon crust and estragon stock

«»«»«»

Fruity vegetable curry with sweet potato and beetroot chutney

#### **Side dishes**

Cut green beans with onion and bacon

«»«»«»

Kohlrabi spinach vegetables

«»«»«»

Small potatoes with pesto

«»«»«»

Buttered rice with saffron

#### **Desserts**

Chocolate semolina flummery

«»«»«»

Kaiserschmarrn (cut-up pancake)  
with plum compote

«»«»«»

Homemade ice cream from the ice block

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Fruit salad

**54.00 euros per person**

### **Gala buffet II**

#### **Starters**

Poultry liver mousse with onion chutney

«»«»«»

Fried scallops with papaya salad and pomegranate vinaigrette

«»«»«»

Mille feuille from Mediterranean vegetables

«»«»«»

Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof

#### **Soup**

Seasonal cream soup  
(asparagus, chestnut, pumpkin, etc.)

#### **Main courses**

Roasted leg of lamb with pesto jus  
(carved at the buffet)

«»«»«»

Baked Iberico suckling pig cheeks  
with truffle sauce tartare

«»«»«»

Monkfish pot au feu

«»«»«»

Quinoa patty with soy dip and carrot cabbage

#### **Side dishes**

Fried thyme polenta

«»«»«»

Celery potato mash

«»«»«»

Artichoke olive patty

«»«»«»

Pea morel vegetables

#### **Desserts**

Mousse of the Tonka bean

«»«»«»

Apricot dumplings with hazelnut brittle  
and its compote

«»«»«»

Tartelettes with fresh berries

«»«»«»

Homemade ice cream from the ice block

«»«»«»

Fruit salad

**68.00 euros per person**

Buffets  
(min 40 people)

### Asparagus buffet

Mid-April to 24 June

#### Starters

Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof

«»«»«»

Asparagus and tomato salad with boiled egg

«»«»«»

Asparagus mousse with flake of Parma ham

«»«»«»

Sweet and sour asparagus with fried shrimps

#### Soup

Cream of asparagus soup with wild garlic

#### Main courses

Fresh asparagus  
with sauce hollandaise, boiled potatoes  
and

Smoked and cooked ham (cold) no extra charge

or

Roasted salmon medallion plus 6.00 euros

or

Fried pork medallion plus 5.00 euros

or

Roast veal fillet plus 8.00 euros

or

Rare roast beef plus 8.50 euros

or

Small Wiener schnitzel (veal) plus 6.50 euros

or

Chicken schnitzel plus 4.00 euros

Please choose three dishes  
out of the 7 additional options.

#### Desserts

Orange and asparagus salad  
with vanilla mousse

«»«»«»

Asparagus panna cotta  
with Tonka bean and raspberries

«»«»«»

Fresh strawberry salad

**38.00 euros per person**

plus additional main courses

### Bavarian buffet

#### Starters

Bavarian snack specialties from Gut Eichethof  
and local charcuterie

«»«»«»

Sausage salad with pickles and red onions

«»«»«»

Marinated dumpling with mushroom salad

«»«»«»

Smoked trout tartare with cucumber and  
horseradish crème fraîche

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Mixed salad buffet with two different dressings,  
toppings and vinegars and oils from our own  
production at Gut Eichethof

#### Soup

Boiled fillet broth with meat dumpling, liver  
Spätzle (Swabian pasta) and fresh chives

#### Main courses

Roast pork with dark ale sauce on Bavarian  
cabbage and two different dumplings

«»«»«»

Poached codfish on root cabbage with creamed  
mustard lentils and horseradish

«»«»«»

Beetroot cannelloni au gratin with savoy and  
herb sauce

#### Desserts

Homemade apple pancakes  
with vanilla sauce

«»«»«»

Bavarian cream with marinated berries

«»«»«»

Wheat beer ice cream

«»«»«»

Fruit salad

**50.00 euros per person**

Buffets  
(min 40 people)

### Italian buffet

#### Starters

Bresaola carpaccio with lemon, Parmesan and fresh rocket

«»«»«»

Octopus salad with lime vinaigrette and celery

«»«»«»

Buffalo mozzarella with tomato and basil

«»«»«»

Vitello tonnato

«»«»«»

Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof

#### Soup

Tomato cream soup with olive croutons

#### Main courses

Piccata of red mullet with zucchini, creamy polenta and lemon thyme sauce

«»«»«»

Braised leg of lamb with a sugo from tomatoes, garlic, pepperoncino, eggplant and mushroom vegetables and potato olive gratin

«»«»«»

Rigatoni with artichokes, tomatoes, fresh rocket, pesto and Parmesan

#### Desserts

Limoncello panna cotta with marinated berries

«»«»«»

Tiramisu

«»«»«»

Amaretti and mascarpone ice cream

«»«»«»

Fresh fruit salad

**55.00 euros per person**

### Mediterranean buffet

#### Starters

Antipasti vegetables

«»«»«»

Marinated pork in balsamic olive sauce

«»«»«»

Tuna carpaccio with lime vinaigrette and pink berries

«»«»«»

Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof

#### Soup

French onion soup with Parmesan and croutons

#### Main courses

Glazed knuckle of veal (carved at the buffet) with Mediterranean potato mash and ratatouille vegetables

«»«»«»

Paella with chicken and sea food

«»«»«»

Fried bass with chorizo potato bean cassoulet

«»«»«»

Moussaka

#### Desserts

Crema Catalana

«»«»«»

Greek yoghurt ice cream with honey and nuts

«»«»«»

Cheese selection with grapes and grissini

«»«»«»

Fruit salad

**59.00 euros per person**

Buffets  
(min 40 people)

### **Christmas buffet**

#### **Starters**

Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof

«»«»«»

Salad with mountain lentils and pumpkin

«»«»«»

Venison patty with sweetheart cabbage orange salad and lingonberry vinaigrette

«»«»«»

Smoked trout mousse with cucumber dill gel

#### **Soup**

Beetroot soup with gingerbread croutons

#### **Main courses**

Braised duck breast with star anise sauce with fried savoy and potato dumplings

«»«»«»

Fried zander with honey mustard sauce, risoni and sautéed celeriac

«»«»«»

Red cabbage lasagne

#### **Desserts**

Gingerbread crème brûlée

«»«»«»

Iced "Kaiserschmarrn" (cut-up pancake) with plum compote

«»«»«»

Poppy cherry clafoutis

«»«»«»

Fresh fruit salad

**51.00 euros per person**

### **Barbecue buffet**

#### **Starters**

Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof

«»«»«»

Coleslaw

«»«»«»

Pasta salad with dried tomatoes

«»«»«»

Potato cucumber salad

#### **From the grill**

Marinated neck steaks

Sausages

Marinated chicken legs

#### **Side dishes**

Baked potatoes

Glazed corncob

Barbecued vegetables

Variety of dips

Herb quark

Herb butter

Lemon slices

#### **Desserts**

Chocolate mousse

«»«»«»

Apple strudel with vanilla sauce

«»«»«»

Fruit salad

**40.00 euros per person**

Buffets  
(min 40 people)

### **Route 66 buffet**

#### **Starters**

Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof

«»«»«»

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

«»«»«»

Roastbeef marinated in sweet pepper salsa

«»«»«»

Tomato mozzarella

«»«»«»

Fried prawns with aioli

#### **Soup**

Cold potato soup with leek and crème fraîche

#### **From the grill**

Chilli cheese sausages

Beef tenderloin

Wammerl (pork belly)

Chicken skewers

Salmon steak in beech wood wrap

Marinated grill cheese

#### **Side dishes**

Baked potatoes

Glazed corn

Stuffed mushrooms

Zucchini

Eggplant

Variety of dips

Sour cream

Herb butter

Lemon slices

#### **Desserts**

Homemade melon punch

«»«»«»

Peach mousse

«»«»«»

Quark casserole with blueberries

«»«»«»

Fruit salad

**62.00 euros per person**

### **Burger buffet**

#### **Starters**

Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof

#### **Burgers**

Beef patty

Vegetable patty

Fish patty

Pulled pork

#### **To top your own burger**

Burger bun

Bacon, tomato, cucumber, salad, gherkins

Braised onions, fried onions, fresh onions

Emmethal cheese

Guacamole, ketchup, BBQ sauce,

mayonnaise, sweet pepper salsa

#### **Side dishes**

Wedges

French fries

Mozzarella sticks

Potato crisps

#### **Desserts**

Brownies

«»«»«»

Fruit salad

**37.00 euros per person**

Snacks	<p><b>Mediterranean snacks</b></p> <p>Cream of tomato soup with basil and croutons</p> <p>Greek farmer's salad</p> <p>Turkey saltimbocca with zucchini, tomatoes and gnocchi</p> <p>Zander fillet on a bed of pearl barley lemon risotto with saffron sauce</p> <p>Fig ravioli with toasted pine nuts</p> <p>Panna cotta with berry ragout</p>	<p><b>Asian snacks</b></p> <p>Tom ka gai soup</p> <p>Beef salad with cucumber, tomato and toasted peanuts</p> <p>Chicken breast with avocado and coriander</p> <p>Beef chop suey with wok vegetables and fragrant rice</p> <p>Mini spring roll with sweet chilli sauce</p> <p>Mango pudding with coconut sauce</p>	<p><b>Bavarian snacks</b></p> <p>Beetroot soup</p> <p>Pickled herring tartare on Pumpernickel with dill</p> <p>Fried white sausage with potato radish salad</p> <p>Pretzel comfit with cream of pumpkin seed</p> <p>Boiled beef fillet with horse-radish sauce, boiled potatoes and fresh market vegetables</p> <p>Schupfnudeln (pasta made from potatoes) with cabbage</p> <p>Bavarian cream with raspberries</p>
	<b>each 34.00 euros per person</b>		

For our little guests  
– Up to 7 children –

**Menu suggestion for children**

Alphabet noodle soup with fresh vegetables  
«»«»«»  
Wiener Schnitzel (small) with organic French fries and a small salad  
«»«»«»  
Berry compote with vanilla sauce

**24.00 euros per child**

**Individual dishes for children**

Pasta with meat ball sauce	<b>8.00 euros</b>
Spätzle (Swabian pasta) with sauce	<b>6.00 euros</b>
French fries	<b>4.00 euros</b>
Scoop of homemade ice cream	<b>2.00 euros</b>
Whipped cream, portion	<b>0.50 euros</b>

– From 8 children –

Kids will be served platters with the children's feast of your choice – directly at the table.

**Children's feast I**

Small schnitzels  
Vienna sausage octopus  
Fried fish fillet

**Along with**

Popeye's fine spinach, carrots from "Peter Rabbit", French fries with ketchup and mayonnaise and boiled potatoes

As a dessert, every child can choose an ice cream from our selection.

**each 8.00 euros per child**

**Children's feast II**

Favourite pasta  
Spätzle (Swabian pasta)  
Meat loaf

**Along with**

Tomato sauce, gravy, potato salad and grated cheese

As a dessert, every child can choose an ice cream from our selection.

– Menu/buffet –

We will gladly serve our younger guests your event's menu or they can take part in the chosen buffet. Children's meals will be priced as shown opposite.

Children 0 to 2 years eat for	<b>free</b>
Children 3 to 6 years eat for	<b>20% of the price</b>
Children 7 to 14 years eat for	<b>half the price</b>
Children 15 to 17 years eat for	<b>80% of the price</b>

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Late night snack	Goulash soup	<b>5.90 euros per person</b>
	Chilli con carne	<b>5.50 euros per person</b>
	Curry sausage from Fendsbacher oxen with organic French fries and homemade curry sauce	<b>8.50 euros per person</b>
	Assorted plate with a variety of Eichethof specialties	<b>11.00 euros per person</b>
	Cheese plate with mountain cheese, Emmenthal cheese, brie and blue cheese	<b>11.00 euros per person</b>
	Served with bread.	

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Brunch	<b>Breakfast buffet</b> Sausage and ham cold cuts, cheese selection, various fresh cheeses «»«»«» Smoked salmon «»«»«» Scrambled eggs, sunny side up, boiled eggs, crispy bacon «»«»«» White sausages and Vienna sausages with sweet and medium hot mustard «»«»«» Croissants, rolls, pretzels, bread selection «»«»«» Jams and honey «»«»«» Orange juice, coffee/tea  <b>Soup</b> Cream of potato soup  <b>Salad</b> Mixed salad buffet with two different dressings, toppings and vinegars and oils from our own production at Gut Eichethof  <b>Main courses</b> Viennese fried chicken with potato cucumber salad and rocket dip «»«»«» Salmon medallion on juicy ratatouille, pesto and saffron puree «»«»«» Rigatoni with cherry tomatoes, rocket, olives, parmesan and pesto  <b>Desserts</b> Chocolate mousse «»«»«» Berry compote with vanilla sauce  <b>39.00 euros per person</b>
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Beverages		Euros	Soft drinks	Euros
<b>Champagnes</b>				
Laurent-Perrier brut	0.75l	<b>90.00</b>	Fruit juices from Wolfra	0.2l <b>2.60</b>
Taittinger Brut rosé	0.75l	<b>95.00</b>	<i>Orange, apple, blackcurrant, rhubarb or passion fruit</i>	0.4l <b>4.10</b>
<b>Sparkling wine house brand</b>			... as spritzer	0.2l <b>2.30</b>
Camers brut	0.75l	<b>35.00</b>	Apple spritzer	0.4l <b>3.80</b>
Geldermann Sekt rosé	0.75l	<b>35.00</b>	Fruit juice spritzer	0.4l <b>4.00</b>
<b>Sparkling wines</b>			Tomato juice	0.2l <b>2.70</b>
Crémant de Loire brut rosé	0.75l	<b>39.00</b>	<b>Beers</b>	
<i>„Cuvée Excellence“ Bouvet-Ladubay-Loire</i>			Kapplerbräu lager	0.25l <b>2.20</b>
<b>Mixed drinks</b>			0.33l <b>3.20</b>	
Purple Temptation (castle creation)	0.2l	<b>6.50</b>	... on tap	0.5l <b>3.60</b>
<i>Castle brandy Quince, triple sec, Camers brut, lemon juice, violet syrup, soda (castle water)</i>			Kapplerbräu dark	0.5l <b>3.60</b>
Sparkling wine			Pater Simon	0.33l <b>3.20</b>
... with elderflower syrup	0.1l	<b>6.50</b>	Huber Weissbier	0.3l <b>2.90</b>
... with Aperol	0.1l	<b>6.50</b>	... on tap	0.5l <b>3.90</b>
Bellini	0.1l	<b>6.50</b>	Huber light	0.5l <b>3.90</b>
<i>Sparkling wine with white peach puree</i>			Huber alcohol-free	0.5l <b>3.90</b>
Kir	0.1l	<b>6.50</b>	Becks Pilsner alcohol-free	0.33l <b>3.20</b>
<i>White wine with blackcurrant liqueur</i>			Shandy	0.25l <b>2.30</b>
LEAF Spritz	0.2l	<b>7.50</b>	<i>Beer with lemonade</i>	0.5l <b>3.60</b>
<i>Prosecco, mineral water, matcha, rosemary, lemon, ginger and mint</i>			Russ	0.5l <b>3.90</b>
HIM Spritz	0.2l	<b>7.50</b>	<i>Wheat beer with lemonade</i>	
<i>Raspberry flavoured with Bourbon vanilla, Prosecco, mineral water</i>			Cola and wheat beer	0.5l <b>3.90</b>
Aperol Spritz	0.2l	<b>7.50</b>	<b>Brandies</b>	
<i>Camers brut with sparkling water and Aperol</i>			Castle brandies from our Gut Eichethof:	
Hugo	0.2l	<b>7.50</b>	Apple	2cl <b>4.90</b>
<i>Prosecco, mineral water and elderflower syrup</i>			Pear	2cl <b>5.50</b>
Lillet Wild Berry	0.2l	<b>7.50</b>	Quince	2cl <b>5.90</b>
<i>Lillet, Schweppes Russian Wild Berry, strawberries</i>			Elderberry, Black Currant, Barrique Apple	2cl <b>8.00</b>
Vitamin Cocktail	0.2l	<b>5.50</b>	<b>Bitter</b>	
<i>Orange, passion fruit, rhubarb</i>			Amaro Ramazzotti	2cl <b>3.50</b>
Campari with orange juice	0.2l	<b>6.50</b>	Amaro Averna	2cl <b>3.50</b>
Campari and soda	0.2l	<b>6.50</b>	<b>Grappa</b>	
<b>Soft drinks</b>			Grappa Nonino	2cl <b>5.90</b>
Schlosswasser (castle water)	0.75l	<b>5.30</b>	<b>Hot beverages</b>	
Adelholzener Gourmet	0.25l	<b>2.50</b>	Cup of coffee	<b>2.90</b>
<i>Classic or Natural</i>	0.75l	<b>6.10</b>	Cappuccino	<b>3.10</b>
Coca Cola, Coca Cola light, Coca Cola Zero, Cola Mix or Lemonade	0.2l	<b>2.60</b>	Espresso	<b>2.60</b>
	0.4l	<b>3.80</b>	Espresso macchiato	<b>2.80</b>
			Espresso double	<b>3.80</b>
			Espresso macchiato double	<b>4.10</b>
			Latte macchiato	<b>3.50</b>
			Milk coffee	<b>3.50</b>
			Hot chocolate	<b>3.30</b>
			Hot lemon	<b>3.30</b>
			Glass of organic tea from Chiemgau Teemanufaktur	<b>3.50</b>
			Pot of coffee or tea	<b>22.00</b>