

Brunch Buffet

Coffee specialities

Piacetto Café Crème | Piacetto Cappuccino
Piacetto Milchkaffee | Piacetto Espresso

Tea specialities from the Ronnefeldt tea house

Spring Darjeeling | Assam Bari | English Breakfast | Earl Grey | Green Leaf | Morgentau
Refreshing Mint | Fruity Camomile | Rooibos Cream Orange | Sweet Berries

Cold drinks

Orange juice | Multivitamin juice

Cereals | Jams

Assorted cereals | Cornflakes | homemade Bircher Müsli
Variety of jams | Nutella | peanut butter | Honey

Cold dishes

Cold starters and dressed salads of chef's choice
Large salad buffet with various toppings
Cheese specialities | Sausage specialities
butter | margarine | tomato ketchup | Dijon mustard | HP sauce

Various types of pastry

Chocolate rolls | Danish pastry | Butter croissants
Fresh rolls | Assorted bread | Toast

From the warm kitchen:

Scrambled eggs | Grilled sausages | Crispy bacon
Main course of meat of the chef's choice with side dishes
Fish main course of the chef's choice with side dishes
Vegetarian main course of the chef's choice

Dessert

Various desserts and creams of the chef's choice

EUR 27,50 per person.

Children up to the age of six years are invited.
Children between six and twelve years of age pay EUR 16.50.

For allergy sufferers we hold on request
Information on allergens and intolerances is available.