



# Brunch Buffet

## **Piacetto Coffee specialities**

Café Crème | Cappuccino | Milchkaffee | 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 | Cold cuts and ham specialities  
Homemade herbal butter | margarine | Gate 47 barbecue sauce | Dijon mustard

## **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  
Soup of the chef's choice  
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 29,50 per person.**

Children up to the age of six years are invited.  
Children between seven and thirteen years of age pay EUR 1,00 per year of live.

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