



Sunday Brunch

Every first and third Sunday of the month

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
Two Soups of the chef's choice
Main course of meat, Fish main course and
Vegetarian main course of the chef's choice

Dessert

Various desserts and creams of the chef's choice

EUR 33,00 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.