



# Sunday Brunch

Every first and third Sunday of the month from 12 pm to 3 pm

## 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 36,50 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.