

Banqueting folder

Whether you prefer a set menu or one of our buffet options:
The following pages accommodate every taste with diverse
culinary delights for your celebration. In doing so, we would
like to draw your attention to a very special “ingredient”:
In our kitchens we use many products from our own organic
farm, Gut Eichethof, and in summer also vegetables from
our own fields.

Our professional team will support you to the best of their
ability and wishes you an unforgettable experience that you
will remember with pleasure for a long time to come!



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Appetiser

Imperial

Wrap / veal loin / olive /
half-dried tomato / feta cheese /
arugula / pesto dip

Prawn / Thai curry mayo /
kimchi / coriander cress
(gluten and lactose free)

Asian-style beef tatar /
dark beer miso mayo /
rice crisp / shaved egg yolk
(lactose free)

6.00 per piece

Finger food

Royal

Tramezzini / smoked salmon /
salmon fresh cheese / arugula

Black bread / beetroot /
goat cheese cream / daikon cress
(vegetarian)

Water melon / coconut feta /
wasabi miso cream / spring leek
(vegan, gluten and lactose free)

5.00 per piece

Minimum order
15 per item

Princely

Potato cheese / purple potato crisp /
spring leek
(vegan – vegan on request,
gluten free)

Pretzel buns / Obazda / chives
(vegetarian)

Meat loaf / potato salad /
onion mustard / pumpkin seed oil /
chives

Roasted grain bread /
avocado cream / tomato salsa /
red shiso cress
(vegan, gluten and lactose free)

4.00 per piece





Build your own menu

Spring (April–June)

Starters

Cod ceviche, mashed sweet potatoes, roasted corn, red onions and coriander

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Vitello Tomato

Pink veal, tomato vinaigrette, buffalo mozzarella, arugula, pesto and green pepper

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Sushi 2.0

Deconstructed maki with avocado tartare, wasabi cream cheese, miso cream kohlrabi kimchi, enoki mushrooms and ponzu sauce

Soups

Cream of asparagus, confit shrimp, basil foam and tomato relish

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Cappuccino of wild garlic with egg yolk cream crostini, radish and daikon cress

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Oxtail essence with own praline and julienne vegetables

Main Courses

Roasted Naturland chicken breast with tamarind jus, pearl couscous, baba ghanoush and tabbouleh

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Pink veal boiled beef with dark beer jus, caraway dauphine potatoes, caramelised cabbage, red onion jam and horseradish

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Pink roasted pork fillet "Strindberg" with gnocchi in wild garlic and asparagus cream, spring vegetables and morels

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Roasted pike-perch, white tomato foam, tomato fregola and baby spinach

Arctic char with wild garlic foam, potato mousseline and asparagus à la crème

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Goat cheese dumplings with goat cheese foam, strawberry rhubarb chutney, fried asparagus and radish salad

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Eggplant croustillant with chickpea cream, lime yoghurt and parsley salad with Chana Dal

Desserts

Strawberry cold dish with tonka bean ice cream, caramelised chocolate crumble, mint pesto and old balsamic vinegar

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Lukewarm chocolate tart with rhubarb compote, basil yoghurt ice cream and honey tuile

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Variation of passion fruit, quark and raspberry





Build your own menu

Summer (July–September)

Starters

Raw marinated salmon in
buttermilk gin broth, dill, romaine
lettuce hearts, mustard caviar,
cucumber and two varieties of
sweet potato

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Veal tartare, shallot vinaigrette,
mustard ice cream, caper
mayonnaise with shaved egg yolk,
mustard chips and watercress

«»«»«»

Cottage cheese mousse with
black bread chip on melon salad
in fermented pepper marinade,
lemon, tomato gel and homemade
basil mayonnaise

Soups

Asian shrimp soup with
coconut foam and tempura shrimp

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Cappuccino of kohlrabi with
pea ravioli and mint

«»«»«»

Italian vegetable minestrone with
confit veal cheeks

Main Courses

Pink-roasted flank steak with
chanterelle cream, mashed
potatoes, green asparagus and
oven tomatoes

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Asian-style duck breast with
teriyaki sauce, mashed sweet
potatoes, roasted wild broccoli and
miso eggplant

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Veal fillet wrapped in Parma ham
with sage jus, Parmesan risotto and
crumble, salsiccia vegetables and
broad beans

«»«»«»

Sea bass, chorizo sauce,
fregola sarda and Mediterranean
vegetables

«»«»«»

Melted salmon with white tomato
foam on pearl barley risotto
with mango, cucumber and
Thai asparagus

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Raw marinated tomato, hummus,
tabbouleh, balsamic raisins,
grilled eggplant, falafel, yogurt dip
and herb salad

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Baked zucchini with white bean
puree, beluga lentils, fresh passion
fruit and chili crisp oil

Desserts

Gin Tonic 2.0

Gin cheesecake with tonic jelly,
currant ragout, mint sorbet,
cucumber and spice chip

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Trio of dark chocolate with
cherry and whiskey

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Variation of buttermilk, peach
and raspberry





Build your own menu

Autumn (October–December)

Starters

Two variations of shrimp with
sweet potato cream, cucumber,
mango, kimchi and wasabi foam
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Caesar 2.0

Grilled romaine lettuce hearts
with Caesar cream, grapefruit,
black bread croutons and Naturland
crispy chicken
«»«»«»

Mushroom tartare with
lovage buttermilk emulsion,
dark beer miso mayo, pickled
pumpkin and frisée

Soups

Pumpkin cappuccino with
pumpkin seed pesto, coconut
ginger foam and fried scallop
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Forest mushroom essence with
sautéed mushrooms of the season,
mushroom ravioli and nut butter
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Chestnut cream soup with
kirsch and guanciale

Main Courses

Pink-roasted venison rump with
venison jus, potato fritters, roasted
cauliflower cream with hazelnut,
roasted cauliflower and rosehip jelly
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Pink-roasted duck breast, duck jus,
braised Hokkaido pumpkin and
potato leek puree
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Onion-topped roast veal loin with
port wine jus, cheese spaetzle and
bacon beans
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Fried pike-perch fillet with
red cabbage broth, nut butter
puree, apple and cabbage
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Fried cod with
paprika vanilla foam on Jerusalem
artichoke cream and salad
as well as pomelo Brussels sprouts
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Two variations of Hokkaido
pumpkin with lemongrass foam,
black rice, baked avocado and
Asian gremolata
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Barley risotto with apple,
spring onions, mountain cheese
and stuffed onion

Desserts

Variation of apple and walnut:
ragout, sorbet and fritters
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Lime yoghurt tartlet
with yuzu curd, mango ragout,
passion fruit sorbet and
lukewarm chocolate espuma
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Chocolate cake with liquid core,
hazelnut cream
and wild berry sorbet





Build your own menu

Winter (January–March)

Starters

Smoked duck breast with
red cabbage kimchi, pear kaffir gel
and Thai curry mayo

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Lukewarm salmon and
raw marinated scallop
with ponzu, edamame, mango,
beech mushrooms, coriander
and chilli

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Duet of goat cheese on
colourful beetroot in orange
marinade with salted lemon yogurt
and wild herb salad

Soups

Corn cream soup with chorizo,
tarragon oil and chili popcorn

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“Tom Yam Gung” sour and spicy
shrimp soup with mushrooms,
spring onions, coriander and
rice cakes

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Cream of celery soup with
green apple and motti cress

Main Courses

Pink-roasted beef tenderloin steak
with fried onion crust, port wine jus,
pumpkin and potato puree and
bacon savoy cabbage

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Pink-roasted duck breast on
red wine radicchio risotto, celery
in salt dough and red currant

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Two ways of pork
Pink fillet and braised belly in
miso marinade, with celery yuzu
cream, shiitake mushrooms and
hoisin cabbage

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Fried cod and smoked eel with
smoked fish velouté, potatoes,
bean ragout and kale

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Catfish fried in Jaipur curry with
yoghurt dip, mango coriander salsa,
lentil dal and papadums

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Potato gnocchi in herb velouté with
pumpkin vegetables, mushrooms,
baby spinach and pomegranate

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Miso eggplant and egg with
teriyaki sauce, kimizu,
shiitake spinach vegetables and
jasmine rice

Desserts

Chocolate brownie with fig,
peanut caramel ice cream and
dulce de leche

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Curd dumplings in thyme crumbs
with ragout of citrus fruits and
vanilla ice cream

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Malting barley crème brûlée with
cassis and lavender





Build your own menu

Price per person

minimum 30 guests

3-course menu with
Soup / Main course / Dessert
59.00

3-course menu with
Starter / Main course / Dessert
66.00

4-course menu with
Starter / Soup / Main course /
Dessert
76.00

4-course menu with
Soup / Entremets /
Main course / Dessert
80.00

4-course menu with
Starter / Entremets /
Main course / Dessert
87.00

5-course menu with
Starter / Soup / Entremets /
Main course / Dessert
95.00





Gala buffet I

64.00 per person

minimum 45 guests

Starters

Pink roasted veal with
teriyaki marinade, shiitake,
peppers and fresh coriander

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Fried prawn with
tomato chutney and curry dip

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Caponata with buffalo mozzarella
and basil cream

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Colourful salad buffet
with two different dressings,
vinegars and oils

Soup

Beef broth with two fillers
and root vegetables

Main Courses

Roasted chicken breast,
rosemary jus, Kenya beans and
potato gratin

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Roasted salmon fillet,
pepperonata and
sage polenta au gratin

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Kale hemp balls on
seasonal vegetables and
herb quark

Desserts

Dark tonka bean mousse

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Kaiserschmarrn with
damson compote and
vanilla sauce

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Fresh fruit salad

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Home-made ice cream
and sorbets

Gala buffet II

73.00 per person

minimum 45 guests

Starters

Pink roast beef, chickpea salad,
feta cheese and mint yoghurt

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Marinated salmon, cucumber
mustard spread, potato crisp
and pea cress

«»«»«»

Tomato mousse with
Sicilian vegetable salad
and grissini

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Colourful salad buffet
with two different dressings,
vinegars and oils

Soup

Carrot ginger soup
with coriander
and black sesame

Main Courses

Pink roasted veal loin in a
herb crust, carved at the buffet,
with pepper cream sauce,
green asparagus and truffled
potato mash

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Arctic char, crustacean sauce,
artichoke spinach stir fry,
half-dried tomatoes and
oriental beluga lentils

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Yellow vegetable Thai curry
with peanuts and
coconut raisin rice

Desserts

Passion fruit mousse

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Cheesecake and Kaiserschmarrn
bake with berry compote

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Fresh fruit salad

«»«»«»

Home-made ice cream
and sorbets





Bavarian buffet

63.00 per person

minimum 45 guests

Starters

Marinated boiled beef fillet,
pickled vegetables
and pumpkin seed oil

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Pretzel dumpling carpaccio
with mushroom salad,
tomatoes and lettuce tips

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Greaves, Obazda,
liver sausage and
Swiss sausage salad
Pretzels, bread

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Colourful salad buffet
with two different dressings,
vinegars and oils,
salads with dressing

Soup

Beef broth with
liver spätzle

Main Courses

Roast pork with crust,
caraway jus, Bavarian cabbage
and two kinds of dumplings

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Pike perch fillet with white wine
sauce, seasonal vegetables and
parsley potatoes

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Spinach dumplings with
roast onions, mountain cheese
and browned butter

Desserts

Wheat beer tiramisu

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Quark strudel with
cherry compote
and vanilla sauce

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Fresh fruit salad

Mediterranean buffet

66.00 per person

minimum 45 guests

Starters

Vitello tomato
Slices of veal, buffalo mozzarella,
tomatoes, arugula and pine nuts

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Grilled vegetables
(artichokes, olives, mushrooms,
eggplant, zucchini, peppers)

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Colourful salad buffet
with two different dressings,
vinegars and oils

Soup

Onion soup with
parmesan tramezzini

Main Courses

Piccata of poultry,
tomato sugo
and vegetable tortellini

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Bass fillet, mojo rojo, artichokes
and Mediterranean couscous

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Tomato mozzarella arancini,
arugula bed with olives,
half-dried tomatoes
and parmesan shavings

Desserts

Tiramisu

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Crème brûlée

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Fresh fruit salad

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Cheese selection
with grapes and walnuts





Barbecue buffet

52.00 per person

minimum 45 guests

Starters

Colourful salad buffet
with two different dressings,
vinegars and oils as well as
classic barbecue salads such
as coleslaw, potato cucumber
salad, pasta salad with dried
tomatoes

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Vegetarian antipasti selection

For the grill

Pork neck steaks
Sausages
Beef fillet steaks

Side dishes

Jacket potatoes
Glazed corn on the cob
Vegetables for the grill

Choice of various dips

Selection of barbecue sauces
Herb quark
Herb butter
Lemon wedges

Desserts

Chocolate mousse

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Donuts

«»«»«»

Fresh fruit salad

Route 66 buffet

76.00 per person

minimum 45 guests

Starters

Colourful salad buffet
with two different dressings,
vinegars and oils

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Potato salad, coleslaw,
tomato mozzarella salad,
pasta salad

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Roast beef marinated
with paprika salsa

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Fried prawns with aioli

Soup

Slightly spicy gazpacho

For the grill

Chilli cheese sausages
Beef tenderloin steaks
Pork fillet skewers
Chicken skewers
Prawn skewers
Marinated grill cheese

Side dishes

Jacket potatoes
Glazed corn on the cob
Stuffed tomatoes
Vegetables for the grill
Herb butter baguette

Choice of various dips

Selection of barbecue sauces
Sour cream
Herb butter
Lemon wedges

Desserts

Cheesecake cream
with berries in a glass

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Cookie selection

«»«»«»

Ben & Jerry's
ice cream selection

«»«»«»

Caramelised marshmallows

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Fresh fruit salad





Burger buffet

49.00 per person

minimum 45 guests

Starters

Colourful salad buffet
with two different dressings,
vinegars and oils

Burger

Beef patty
Falafel
Halloumi
Baked halibut
Pulled pork
Vegetables for the grill

Burger kit

Burger buns
Bacon
Tomato, cucumber, lettuce,
pickled gherkin
Braised beer onions
Roasted onions
Fresh onions
Cheddar
Selection of barbecue sauces

Side dishes

Wedges
Sweet potato fries
Jacket potatoes

Desserts

Donuts
«»«»«»
Ben & Jerry's
ice cream selection
«»«»«»
Fresh fruit salad





For our little guests

Menu suggestion

Pancake soup

«»«»«»

Small Viennese schnitzel
with French fries,
mayonnaise and ketchup
or

Cheese spätzle
with roasted onions

«»«»«»

Ice cream

21.00 per child

Plated dishes (max. 3 per event)

Pancake soup

4.50

Small Viennese schnitzel
with French fries,
mayonnaise and ketchup

11.00

Fish fingers
with French fries,
mayonnaise and ketchup

11.00

French fries,
mayonnaise and ketchup

4.50

Home-made Spätzle
with sauce

8.00

Pasta with Tomato sauce
and parmesan

7.00

Semolina pudding
with cinnamon and sugar

4.00

Buffet

Your children can also participate in
the buffet you have chosen. In that
case we offer the following:

Children from 0 to 2 years free of charge

Children from 3 to 6 years 30 %

Children from 7 to 14 years 50 %

Children's feast

minimum 8 children

19.00 per child

The children will receive plates
with the feast of your choice directly
at the table.

Chicken nuggets
Fish fingers
Spaghetti Bolognese
French fries
with mayonnaise and ketchup
Mashed potatoes
Carrot vegetables
Pasta
Mayonnaise & ketchup
Sweet & sour sauce
Parmesan

Dessert

Ice cream





Midnight snack

Chili con carne with crème fraîche and farmer's bread	10.00	Selection of specialties from Gut Eichethof	16.00	Hotdog station minimum 20 guests
Chili sin carne with soy yoghurt and farmer's bread	10.00	Cheese selection with grapes, nuts, fig mustard and walnut bread	17.00	Do-it-yourself Hotdog bun, two types of sausages and classic toppings
Goulash soup and farmer's bread	8.00	Pulled pork in a jar with coleslaw, pickled gherkins, red onions, barbecue sauce and baguette	13.00	9.00 per person
Curry sausage in a jar with white bun	10.00			





Beverages

Own label

Camers Brut 0.75l 35.00

Sparkling wines

Geldermann Sekt Rosé 0.75l 45.00

Alcohol-free sparkling wine

Flick Sparkling 0.75l 35.00

Mixed drinks

Castle Drink 0.2l 7.50

Castle creation of the season

Aperol Spritz 0.2l 8.00

Aperol, Camers Brut

Lillet Basil 0.2l 8.00

Lillet, Balis Basil, lime

HIM Spritz 0.2l 8.00

*Raspberry essence, Ramazzotti
Rosato, Camers Brut, soda*

Mango Spritz 0.2l 8.00

*Lillet, mango syrup,
Camers Brut*

Rosato Mio 0.2l 8.00

*Ramazzotti Rosato,
Camers Brut*

Non-alcoholic mixed drinks

Cosmo Spritz 0.2l 6.50

Flick Sparkling, Balis Cosmo

Fruit Spritz 0.2l 6.50

*Monin (Peach, Rhubarb, Pear,
Red Fruits or Passion fruit),
Flick Sparkling*

Crodino 0.2l 6.50

Soft drinks

Castle water 0.75l 5.50

Adelholzener Gourmet 0.25l 2.60

Classic or naturell 0.75l 6.30

Coca Cola, 0.2l 2.80

Coca Cola light, Cola Mix
or Lemonade 0.4l 4.00

Wolfra fruit spritzer 0.2l 2.90

*Apple, currant, rhubarb
or passion fruit* 0.4l 4.30

Beers

Kapplerbräu lager 0.5l 4.20

Kapplerbräu dark 0.5l 4.20

Pater Simon 0.33l 3.80

Huber wheat beer 0.5l 4.30

Huber wheat beer light 0.5l 4.30

Huber wheat beer 0.5l 4.30

alcohol-free

Shandy 0.5l 4.20

Beer with lemonade

Russ 0.5l 4.30

Wheat beer with lemonade

Coke with wheat beer 0.5l 4.30

Fruit brandies

Castle brandies from our
Gut Eichethof:

Apple 2cl 4.90

Pear, Grape, Damson 2cl 5.00

Quince 2cl 5.90

Bitter

Amaro Ramazzotti 2cl 3.50

Amaro Averna 2cl 3.50

Grappa

Grappa Nonino 2cl 5.90

Hot beverages

Cup of coffee 3.80

Cappuccino 4.00

Espresso 3.20

Espresso macchiato 3.50

Double espresso 4.50

Double espresso macchiato 4.50

Latte macchiato 4.50

Milk coffee 4.50

Hot chocolate 3.80

Mug of tea from Trum Tea 3.80

Pot of coffee or tea 25.59





Beverages

Cocktails and longdrinks
from our mobile bar

Caipirinha <i>Cachaça</i> <i>Cane sugar, limes</i>	10.00	Horse's Neck <i>Bourbon Whiskey</i> <i>Ginger ale, bitters</i>	9.50
Mojito <i>Rum</i> <i>Cane sugar, mint,</i> <i>lime juice, soda</i>	10.00	Sea Breeze <i>Vodka</i> <i>Cranberry juice, grapefruit juice</i>	9.50
Raspberry Mojito <i>Rum</i> <i>Cane sugar, raspberries,</i> <i>mint, lime juice, soda</i>	10.00	Lynchburg Lemonade <i>Tennessee Whiskey</i> <i>Curaçao, lime juice, lemonade</i>	10.50
Mule <i>Vodka</i> <i>Ginger beer, lime juice</i>	9.50	Dark & Stormy <i>Goslings Black Seal Rum</i> <i>Ginger beer, lime juice</i>	9.50
Munich Mule <i>Dry Gin</i> <i>Ginger beer, lime juice</i>	9.50	Paloma <i>Tequila Blanco 100 % Agave</i> <i>Pink grapefruit, lime juice</i>	9.50
Mexican Mule <i>Tequila Blanco 100 % Agave</i> <i>Ginger beer, lime juice</i>	9.50	Ipanema <i>Ginger ale</i> <i>Cane sugar, limes</i>	7.50
Gin Tonic <i>London Dry Gin</i> <i>Tonic water</i>	9.50	Mosquito <i>Ginger ale</i> <i>Cane sugar, mint, lime juic</i>	7.50
Cuba Libre <i>Rum</i> <i>Coca Cola, limes</i>	9.50		

