

STEIGENBERGER
HOTEL TREUDELBERG
HAMBURG

Sample buffet

Salad buffet with three dressings
Large bread selection
Selection of seasonal salads
Home-cured wild salmon with spiced mandarin and saffron cream
Selection of antipasti (peppers, mushrooms, red onions, aubergines, courgettes)
Basil panna cotta with fig chutney
Beetroot carpaccio with marinated goat's cheese

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Essence of vine tomatoes with basil dumplings

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Pink roast beef
with vanilla carrots and pommes macaire

Fried wolf fish with creamed leeks
Cherry tomatoes and baby risollé potatoes

Corn-fed chicken breast with green asparagus and orange ragout,
and creamy polenta

Beetroot medallions with horseradish dip

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Colourful fruit platter
Rosemary crème brûlée
Forest fruit tiramisu with apricot ragout
Chocolate mousse in a glass
Rustic cheese board

€ 55 per person exclusive drinks