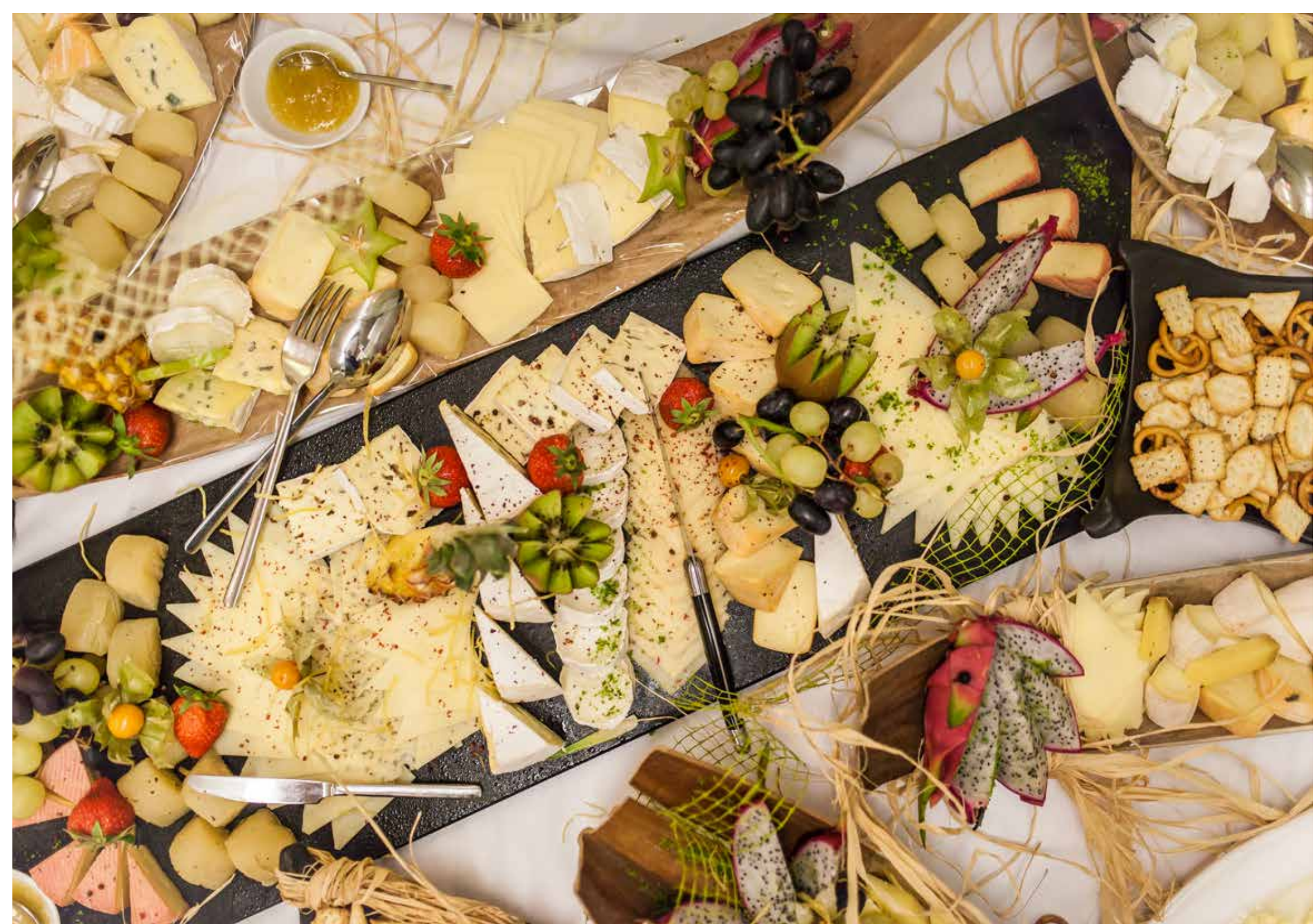




Buffet Recommendations

BY RESTAURANT ALVIS | HOTEL ALBRECHTSHOF

2018



BUFFET RECOMMENDATIONS 2018

We are offering our buffets for groups of at least 20 people.

All prices include value-added tax (VAT).

SEASONAL BUFFETS

Spring & Summer 1

Starters

Green salad with yoghurt dressing
Tomato salad
Cucumber salad
Feta cheese in olive oil with dried tomatoes and spring onions
Bread and butter

Soup

Creamy apple celery soup with rye bread croutons

Main Course

Turkey fillets with tomato and mozzarella on mixed vegetables rice
Fried trout fillet with braised cucumber and parsley potatoes
Herbed pancakes with sautéed mushrooms

Dessert

Seasonal fruit tartlets
Apple jelly covered with vanilla froth



Buffet Recommendation
„Spring & Summer 1“

39.00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

Sommeliere Jennifer Obst recommends:

Iphöfer Silvaner
Vineyard of Hans Wirsching, Franken
Silvaner, dry
delicate scent of mint, apple, quince, pear
27.00 €

Spätburgunder 'Aufwind'
Vineyard Hensel, Pfalz
Spätburgunder, dry
cherry, wild berry,
delicate wood note
34.00 €

Starters

Mixed salad with herb vinaigrette and thyme croutons
Piquant beef salad on couscous
Grilled king prawn on a duo of melon
Marinated salmon fillet with mustard-dill-sauce
Smoked ham from Berlin with pasta salad

Soup

Iced tomato soup with goat cheese paté

Main Course

Stripes of beef fillet with ribbon noodles
Regional pike perch fillet with mixed vegetables
Vegetable steaks with pepper and glazed potatoes

Dessert

Semolina flummery with stewed apples
Cream of vanilla with gelled melon



Buffet Recommendation
„Spring & Summer 2“

43.00 € p.P.
incl. bread and butter
served with starters | soup

Sommeliere Jennifer Obst recommends:

Riesling
Vineyard of Robert Weil, Rheingau
Riesling, dry
scent of peaches, mildly sour, piquant
31.00 €

Blauer Zweigelt
Vineyard Kloster Pforta, Saale-Unstrut
Zweigelt, dry
deep red color, sour cherry
34.00 €

SEASONAL BUFFETS

Autumn & Winter 1

Starters

Smoked duck breast on red cabbage salad and apple wedges
Venison pâté on Waldorf salad
Berlin ham specialities
Vegetable terrine with piquant pepper sour cream

Soup

Creamed mushroom soup with croutons

Main Course

Bacon-wrapped chicken breast with creamed savoy and potatoes tossed in butter
Poached salmon trout fillet on turnips and rice
Potato and pumpkin gratin

Dessert

White coffee mousse, ginger cinnamon shortbread and fruits marinated in mulled wine
Pancakes with a blueberry filling
Cinnamon mascarpone cream on plum cake in a glass



Barbecue Recommendation
„Autum & Winter 1“

45.00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

Sommeliere Jennifer Obst recommends:

Weißburgunder & Chardonnay-Aufwind
Hensel Vineyard, Pfalz
Pinot Blanc/Chardonnay, dry
Bouquet of apricots and almonds
32.00 €

Enselberg Reserve Pinot Noir
Abril Vineyard, Baden
Pinot Noir, dry
dark cherry red, velvety taste of raspberry
39.00 €

Starters

Lamb's lettuce with potato dressing and croutons
Smoked ham with Waldorf salad
Smoked duck breast with pear confit
Terrine of gourmet fish with parnassia salad and lemon mayonnaise
Deer pâté with marinated blackberries

Soup

Cappuccino of chestnut with amaretto

Main Course

Braised leg of lamb with green beans and creamed potatoes
Tuna fillet with lime sauce and wild rice
Zucchini filled with ratatouille on potato puree

Dessert

Nougat mousse with apricot and nuts
Homemade apple strudel with vanilla sauce



Buffet Recommendation
„Autumn & Winter 2“

41.00 € p.P.
incl. bread and butter
served with starters | soup

Sommeliere Jennifer Obst recommends:

Sauvignon Blanc
Fußer Vineyard, Pfalz
Sauvignon Blanc, dry
gooseberry, citrus fruit and elder
28.50 €

Mano Negra
Vineyard Philipp Kuhn, Pfalz
Blaufränk. / Carbernet, dry
black fruits, gingerbread, herbs
36.00 €

Barbecue Buffet „Courtyard“

BUFFET RECOMMENDATIONS

Starters

Pasta salad
Coleslaw
Tomato salad
Cucumber salad
Herring tartare
Potato salad
Meatball platter
Smoked fish platter
Bread and butter

Soup

1 seasonal soup

Off the grill

Pork steak
Chicken breast
Bratwurst
Spare ribs
Prawn skewer
Fish
Grilled vegetables

Side dishes

Baked potatoes
Wedges
Various sauces
Barbecue sauce, ketchup, sour cream, mustard

Dessert

Red berry compote with vanilla sauce
Fruit salad
Sliced fruit (seasonal)



Barbecue Buffet
„Courtyard“
31.00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

Sommeliere Jennifer Obst recommends:

Ibhöfer Mönchshütte
Vineyard of Hans Wirsching, Franken
Müller-Thurgau, dry
scent of fresh nutmeg, juicy citrus notes
28.00 €

Schloss Neuenburg-Dornfelder
Vineyard of Klaus Böhme, Saale-Unstrut
Dornfelder, dry
intensive colour and cherry aroma
28.00 €

Starters

Small meatballs with pickled vegetables
 Spicy jellied knuckle of pork in a remoulade sauce
 Piquant Berlin sausage salad
 Famous Berlin "Currywurst" potato salad in a glass
 Marinated and smoked regional fish specialties
 Choice of regional cheese

Soup

Hearty pea stew with croutons

Main Course

Slices of knuckle of veal with sauerkraut and herb potatoes
 Braised chicken breasts with carrots and ribbon noodles
 Fillet of trout with cucumber casserole und buttered rice
 Cheese vegetable casserole

Dessert

Red and green jelly with vanilla sauce
 Fresh fruit salad
 French toast with vanilla sauce



Buffet Recommendation
 „Berlin-Brandenburg“

39.00 € p.P.
 incl. bread and butter
 served with starters | soup

Sommeliere Jennifer Obst recommends:

Grüner Silvaner
 Vineyard of the Pforta monastery, Saale-Unstrut
 Silvaner, dry
 gentle fruit notes, hay aromas
 29.50 €

Blauer Zweigelt
 Vineyard of the Pforta monastery, Saale-Unstrut
 Zweigelt, dry
 deep red colour, sour cherry
 34.00 €

BUFFET RECOMMENDATIONS

Vegetarian

Salads

Couscous salad
Mushroom salad
Greek salad
Green salads with raspberry dressing
Glass noodle salad
Pea cream with olives

Soup

Seasonal soup

Main course

Potato and vegetable casserole
Fried tofu with bell pepper and risotto
Egg plant filled with tomato and ratatouille

Dessert

Fruit salad
Peach Melba
Chocolate ginger mousse



Buffet Recommendation
„Vegetarian“

35.00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

Sommeliere Jennifer Obst recommends:

Enselberg Grauburgunder
Weingut Abril, Baden
Grauburgunder, dry
ripe pears, sweet plums
27.00 €

No.1 Maushöhlen Spätburgunder
Fusser Vineyard, Pfalz
Pinot Noir, dry
smokey aroma of berries, almonds, and plums
30.00 €

BUFFET RECOMMENDATIONS

Lunch Buffet

Starters

Seasonal leaf salad with raspberry dressing
Salad of wild mushrooms
Shepard's salad
Bread and butter

Soup

Seasonal soup

Main Course

Roast of regional grown, apple-fed pork with seasonal vegetables and potato patties
Steamed fillet of catfish in a white wine sauce and buttered rice

Dessert

White and dark chocolate in a glass



Lunch buffet
„ALvis 1“

30.00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

Sommeliere Jennifer Obst recommends:

Iphöfer Silvaner
Vineyard of Hans Wirsching, Franken
Silvaner, dry
delicate scent of mint, apple, quince, pear
27.00 €

No.1 Maushöhlen Spätburgunder
Fusser Vineyard, Pfalz
Pinot Noir, dry
smokey aroma of berries, almonds, and plums
30.00 €

BUFFET RECOMMENDATIONS

Starters

Salad buffet with different dressings
Choice of smoked fish
Bread and butter

Soup

French onion soup with cheese croutons

Main Course

Sliced fillet of pork with ribbon noodles
Perch fillet with dill infused cream and buttered rice
Vegetarian bell pepper with parsley potatoes

Dessert

Vanilla cream with chocolate sauce
Yoghurt with fruit

Break time



Lunch Buffet
„ALvis 2“

33.00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

Sommeliere Jennifer Obst recommends:

Naumburger-Weißburgunder
Vineyard Klosta Pforta, Saale-Unstrut
Pinot Blanc, dry
apple, quince, honey melon, peach
29.50 €

Spätburgunder Aufwind
Hensel Vineyard, Pfalz
Pinot Noir, dry
morello cherries, elderflower, with a note of oak
34.00 €



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