

Bastion Buffet

Green salad with pomegranate seeds, lemon vinaigrette (G, VE)

Warm smoked salmon, citrus yogurt sauce (L, G)

Shrimp Skagen (L, G)

Wild mushroom pie (L)

Sesame-seasoned chicken and feta salad, vinaigrette (L, G)

House bread and herb spread (M)

Slow-cooked beef brisket, port wine sauce, Anna's potatoes, roasted seasonal root vegetables (L, G) /

Roasted lemony salmon on a bed of spinach, dill potatoes (M, G) /

Rosemary chicken in tomato olive sauce, roasted herb potatoes (M, G) /

Roasted Jalotofu - eggplant, bell pepper, and green bean bake (VE, G)

Rhubarb panna cotta (L, G)

The dessert can be exchanged for a wedding cake for an additional fee of €5.50 per person.

The cake can be ordered through us from our partner pH7's basic cake selection.

The customer can also bring their own cake.

Coffee / tea 4 € / person

The price of the menu includes one main course. The entire group must have the same main course. Additional main course price: vegetarian $6 \in$, salmon and meat $8 \in$.

Minimum billing for buffet menus is based on 20 people. Dietary restrictions and special diets are taken into account.



Bistro Buffet

Green salad with pomegranate seeds, lemon vinaigrette (G, VE)

Bread cheese and grape salad (L, G)

Warm smoked salmon, citrus yogurt sauce (L, G)

Bufala mozzarella, basil oil, marinated cherry tomatoes (VL, G)

House bread and herb spread (M)

Roasted lemony salmon on a bed of spinach, dill potatoes (M, G) /

Rosemary chicken in tomato olive sauce, roasted herb potatoes (M, G) /

Roasted eggplant, Jalotofu, bell pepper, and green bean bake (VE, G)

Strawberry mousse (L, G)

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Fortress Vegetarian Buffet

Green salad with sprouts, vinaigrette (M, G)

Zucchini and goat cheese salad (L, G) Marinated zucchini, goat cheese, arugula

Kale quinoa salad (VEG, G) Kale, quinoa, bell pepper, sunflower seeds, and lemon oil

Butternut squash and feta (L, G)

Butternut squash, pesto, roasted pumpkin seeds, and feta cheese

House bread and herb spread (M)

Roasted sesame cauliflower, thyme tomato sauce, fennel bake (VEG, G, M)

Strawberry mousse (L, G)

The dessert can be exchanged for a wedding cake for an additional fee of €5.50 per person.

The cake can be ordered through us from our partner pH7's basic cake selection.

The customer can also bring their own cake.

Coffee / tea 4 €/person

The vegetarian buffet can also be made vegan.

The price of the menu includes one main course. The entire group must have the same main course. Additional main course price: vegetarian $6 \in$, salmon and meat $8 \in$.

Minimum billing for buffet menus is based on 20 people. Dietary restrictions and special diets are taken into account.