



FOR BIG CREWS AND LONG TRIPS

Set Menus and Buffets

Whether spring, summer, autumn or winter: With us you can choose from a variety of culinary delights all year round - our menus and buffets inspire with different dishes and selected ingredients. The spatial possibilities on site are just as varied:

You can enjoy buffets and menus in the Columbus Restaurant, the Captains Lounge and in our courtyard garden. In our unique carriage passage, we serve you set menus with pleasure, while you can choose between our varied buffets for a get-together in the Schiffbrücke and Herrenstall function rooms.

Our menus can be booked from a minimum of 10 persons, our buffets from a minimum of 20 persons.

SPRING/SUMMER (May to September)

SET MENUS _____ 2

BUFFETS _____ 3

AUTUMN/WINTER (October to April)

SET MENUS _____ 5

BUFFETS _____ 6

SET MENU 1

Marinated saddle of beef

with rocket, cucumber and pink pepper

Pike perch fried with spinach and white wine risotto

Red fruit jelly with homemade vanilla ice cream

€ 37.00 per person

SET MENU 2

Summer salad with prawns with cream cheese pralines and sunflower seeds

Pork fillet in bacon coat

with broad beans and duchess potatoes

Chocolate cake

with liquid core and homemade apple sorbet

€ 38.00 per person

SET MENU 3

Fried red prawn

with garlic, chilli, coriander and herb salad

Low-cooked beef flank steak

with chimichurri, grilled paprika and sweet potato mash

Lime tart with buttermilk rice

€ 42.00 per person

SET MENU 4

Goat cheese caramelized with avocado, sweet potatoes and beech mushrooms

Fried halibut with rocket mashed potatoes and asparagus spring leek vegetables

Crème brûlée of Valrhona chocolate with strawberry fruit sorbet and yoghurt gel

€ 44.00 per person

SET MENU 5

Cream of asparagus soup with cream cheese foam

Three kinds of matjes

with pumpernickel, apple and horseradish

Pink saddle of beef

with bacon beans and potato gratin

Rhubarb compote with rum and raisin ice cream

€ 45.00 per person

SET MENU 6

Tatar of char trout

with radish, cucumber, honey mustard sauce and dill

Fried quail breast with beetroot, orange, radish

Fillet of veal

with braised carrots, tarragon and chickpea patty

White chocolate parfait in hazelnut shell with caramelized pineapple and limequats

€ 50.00 per person

Our menus can be booked for a minimum of 10 persons. If you would like a vegetarian or vegan alternative, just contact us. We are happy to provide information about allergens and additives contained in our products.

BUFFET 1

Selection of breads

with a variety of dips and butter

Mixture of local leaf salads

with vegetable toppings, seeds and croutons

North German antipasti variation

with a variety of turnips and root vegetables

Pink roast beef

with remoulade, tomato-onion salsa and rocket salad

Smoked mackerel on cucumber sour cream salad

with Pommery mustard

Skin fried corn chicken breast

with seasonal vegetables, curry-coconut sauce and wild butter rice

Fried fish with lukewarm potato and cucumber salad

Spinach and goat cheese muffins

with spicy quark dip

Lemon tart au gratin

with marinated vanilla berries

Strawberry tiramisu with red port wine and

homemade ice cream

€ 43.00 per person

BUFFET 2

Selection of breads

with a variety of dips and butter

Mixture of local leaf salads

with vegetable toppings, seeds and croutons

Pearl barley and pepper salad with pomegranate

vinaigrette

Cream of wild garlic soup with roasted bacon

Salmon ceviche with a mousse of pea cabbage

Classic sausage salad

Skin fried sea bass

with glazed corn turnips, Riesling saffron sauce and butter potatoes

Braised leg of salted lamb with grilled vegetables

and mashed potatoes and onions

Fried green asparagus with cherry tomatoes, spring

leek and schupfnudeln

Large selection of French cheeses

with bread, olives, grapes, fruits, crackers

Kahlua cuts with salted caramel topping

Panna cotta in a glass with raspberry

Pineapple salad with mint pesto

€ 49.00 per person

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BUFFET 3

Selection of breads

with a variety of dips and butter

Mixture of local leaf salads

with vegetable toppings, seeds and croutons

Large smoked fish platter

with salmon, halibut, mackerel in honey-mustard sauce, horseradish, pumpernickel

Spicy gazpacho in the bottle

Zucchini rolls filled with goat cheese

with pomegranate and tomato pesto

In herbs poached cod with glazed bacon beans and mashed herbs and potatoes

Slowly cooked pink veal hip

with sautéed asparagus and potato gratin

Ricotta ravioli

with sage butter

Strawberry and mint salad with vanilla ice cream

Passion fruit and pistachio cuts

Warm chocolate cake

Mousse von der weißen Schokolade

with pickled rhubarb

€ 52.00 per person

BUFFET 4

Selection of breads

with a variety of dips and butter

Mixture of local leaf salads

with vegetable toppings, seeds and croutons

Homemade blinis

with salmon tatar and sweet potato chutney

Caramelized asparagus and tomato salad

with chervil

Seafood salad with tomatoes, spring leek and garlic

Pink roast beef with remoulade sauce

Russian eggs with salmon caviar and lettuce

Roasted beef tenderloin tips

with wild garlic cream sauce and orecchiette

Skin fried pike-perch with sautéed fennel and dried tomatoes on red rice with saffron foam

Corn-fed chicken breast with potato and vegetable pan

Large selection of French cheeses

with bread, olives, grapes, fruits, crackers

Gratinated berries with oat flakes and vanilla

Chocolate and rhubarb muffins

Apple tarte tatin

Homemade ice cream variation

€ 59.00 per person

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SET MENU 7

Black salsify cream soup with North Sea shrimps

Stewed ox cheek

awith oven vegetables and potato herb mash

Crème brûlée

of tonka bean with apple ice cream

€ 36.00 per person

SET MENU 8

Cauliflower and almond soup

Crusty roast pork

with kohlrabi onion vegetables and potato gratin

Dessert variation (four components)

€ 37.00 per person

SET MENU 9

Smoked breast of duck

with marinated lamb's lettuce and cranberries

Saddle of beef with black salsify in cream and
mashed potatoes and onion

Three kinds of baked apple with chocolate

€ 39.00 per person

SET MENU 10

Tuna slices with soy, sesame and ginger on baby
chard and pickled shiitake mushrooms

Two kinds of beef (cheek and back)

with oven pumpkin and potato cookies

White chocolate mousse

with pickled port wine pear and cherry sorbet

€ 44.00 per person

SET MENU 11

Apple and celery soup

with roasted pumpernickel

Braised goose leg

with apple red cabbage and potato dumplings

Warm chocolate cake

with roasted almond parfait and spiced oranges

€ 49.00 per person

SET MENÜ 12

Pumpkin cream soup with seeds and oil

Three kinds of matjes with beetroot and chicory

Pink saddle of lamb with quince, pointed cabbage,
nasturtium and potato cheesecake

Columbus Rumtopf

with parfait, fruits and semolina dumplings

€ 52.00 per person

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BUFFET 5

Selection of breads

with a variety of dips and butter

Mixture of local leaf salads

with vegetable toppings, seeds and croutons

Local turnip salad with chervil

On the skin fried snapper

on coleslaw and coriander mayonnaise

Apple celery soup with crispy chorizo

Skin-fried salmon roasted

with roasted parsley root and buttered triplets

Roasted medallions of pork

on turnip sauce, pointed cabbage and pepper cream sauce

Mushroom risotto

Large selection of French cheeses

with bread, olives, grapes, fruits, crackers

Crème brûlée of dark chocolate

Apricot cuts

€ 43.00 per person

BUFFET 6

Selection of breads

with a variety of dips and butter

Mixture of local leaf salads

with vegetable toppings, seeds and croutons

Pink roast beef with remoulade sauce

Danish liver pâté

with mango papaya

Shrimps fried in garlic

with mackerel, sprat, halibut with honey-mustard-dill-sauce and creamed horseradish

Leg of duck braised in the oven

with brussels sprouts, orange jus and napkin dumplings

Salmon fried on the skin with pak choi and

rosemary potatoes

Vegetarian cabbage roulades in herb cream sauce

Belgian chocolate mousse

with caramelized walnuts

Pickled port wine cinnamon plums

Semolina dumplings with vanilla pear stock

Apple and Calvados muffins

€ 45.00 per person

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BUFFET 7

Bread selection

with a variety of dips and butter

Mixture of local leaf salads

with vegetable toppings, seeds and croutons

Corn and chicken slices

on beetroot and apple salad

Pumpkin and chickpea salad

with sesame seeds and herbs

Cucumber rolls

with cream cheese and dried tomatoes

Green pea soup with wasabi and crispy bacon

Braised wild boar leg

with stuffed savoy cabbage and potato cookies

Winter cod poached with lemongrass

with tomato-zucchini rice and saffron sauce

Vegetarian mini burger with grooved vegetables

Juicy chocolate cake

with glazed oranges

Cinnamon quark mousse with pickled cherries

Holstein red groats with vanilla ice cream

€ 49.00 per person

BUFFET 8

Bread selection

with a variety of dips and butter

Mixture of local leaf salads

with vegetable toppings, seeds and croutons

Pink roasted saddle of venison

with cranberries and sweet potatoes

Large smoked fish plate with salmon, halibut,

mackerel with honey-mustard sauce, horseradish, pumpernickel

Marinated corn-fed chicken breast

with lentil salad

Winter antipasti with blinis

Pork fillet in bacon coat

with salsify in cream and mashed potatoes

Fried trout fillet

with sautéed cabbage and tomatoes with herb gnocchi

Pumpkin strudel with spinach and herb dip

Apple tart with vanilla sauce

Cheese cake with pickled spiced oranges

Crème brûlée with baked apple ice cream

Carrot and walnut cake with white chocolate

€ 56.00 per person

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