

## Buffets

*The French Mediterranean cuisine with Asian influences at the Restaurant Mark's is awarded with a Michelin star since 2006. Naturally, we serve the high quality food also at all of our events and meetings.*

*Please find some buffet suggestions for your festivity below.*

*We would be delighted to create an individual buffet according to your personal needs, also themed if you desire. Our kitchen also offers vegetarian alternatives.*

### **Munich's delicacies**

#### **Entrees:**

Salad variety with balsamic vinaigrette and yoghurt dressing

Small meatballs with potatoe bacon salad

Tomato salad with red onions and Italian dressing

Smoked salmon with horse radish and dill mustard sauce

#### **Soups:**

Consommé Celestine with beef and egg royal

Bread basket with butter

#### **Main courses:**

Crispy roast pork with caraway seeds sauce

Bavarian white veal sausage with sweet mustard and pretzels

Fried trout filet with lemon

#### **Side dishes:**

Potato dumplings

Sauerkraut

Cooked potatoes

Mixed seasonal vegetables

#### **Desserts:**

Bavarian cream with raspberries

Crème Brûlée with Tahiti vanilla and wild berries

**€ 69.00 per person**



## **Asian poem**

### **Entrees:**

Spicy beef salad with Asian herbs  
Asian style noodle salad with shrimps and coriander  
Fish cakes with sweet chili sauce  
Salad with ponzu vinaigrette, soy sesame vinaigrette or miso dressing

### **Soup:**

„Tom Kha Gai“ – slightly spiced coconut soup with chicken, lime leaves, lemon grass and fresh coriander

### **Grilled main courses:**

Marinated cod with plum sauce  
Salmon steak marinated with Cajun and Szechuan pepper  
Turkey breast skewers with Satay sauce  
Fried tofu with mushrooms

### **Side dishes:**

Asian vegetables  
Steamed rice

### **Desserts:**

Mango with sticky rice  
Melon sago soup  
Seasonal fresh fruits  
Baked banana with rosemary and organic honey

**€ 69.00 per person**



## European dreams

### **Entrees:**

Tomatoes and mozzarella cheese with pesto  
Vitello Tonnato with tuna sauce and capers  
Mixed salads with a variation of dressings  
Fried tuna with poached quail eggs and Caesar's dressing

### **Soup:**

Potato soup with prawns  
Bread basket with butter

### **Main courses:**

Bavarian veal sausages with sweet mustard and pretzels  
Original Viennese Schnitzel with boiled potatoes  
Beef tenderloin medallions with pepper sauce  
Baked eggplants with goat cheese and basil  
Fried Loup de Mer with ratatouille and lime sauce  
Penne Pasta with veal Bolognese Sauce

### **Desserts:**

Bavarian cream with raspberries  
Crème brûlée with Tahiti vanilla and mixed wild berries  
Lemon tart with meringue and rhubarb  
Chocolate brownie with vanilla ice cream

**€ 79.00 per person**



## **World cruise**

### **Entrees:**

Sun-ripened tomatoes with boiled egg, fennel salad and Dijon mustard dressing  
Potatoe –cucumber salad with crunchy bacon and chives  
Cantonese spring rolls with plum sauce  
Mixed salad with balsamic vinegar and yoghurt dressing  
Variation of smoked fishes with horse radish and dill mustard sauce  
Asian style noodle salad with fried king prawns

### **Soups:**

„Pacific Rim“ tomato soup with ginger and celery  
Bread basket with butter and olive oil

### **Main courses:**

Grilled vegetables with thyme oil and couscous  
Red curry with duck and grapes  
„Coq au Vin“ with sautéed potatoes  
Roast saddle of lamb with almond crust  
Scottish wild salmon steak with leeks à la crème

### **Side dishes:**

Mixed seasonal vegetables  
Basmati rice

### **Desserts:**

Variation of fresh fruits  
Sweet Bento box  
Citrus soup with basil sorbet  
Pistacchio Crème brûlée with strawberry ice cream  
Strawberry vanilla tart with lime sorbet

**€ 89.00 per person**

