

Canapés and more...

1.) Canapés with:

Slices of poulard breast
Assorted cheeses
Raw ham
Cocked ham
Salami
Tomato with mozzarella
EUR 2.50 per piece

2.) Canapés with:

Roast beef
Marinated duck breast
Smoked salmon
Stewed fish fillet
Marinated saddle of veal
EUR 2.90 per piece

3.) Canapés with:

Shrimps
Marinated salmon
Smoked trout
Fillet of lamb with paprika
EUR 3.40 per piece

Fillet of beef
Fillet of veal
EUR 3.90 per piece

Furthermore we offer you some delicious appetizer
For your welcome cocktail:

Bruschetta	EUR 2.60 per person
Crisp bread with two different sorts of fresh cheese	EUR 2.60 per person
Fried scampi in vinaigrette sauce and tomato confit	EUR 3.90 per person
Puff pastry with different fillings (Brie or vegetable dices)	EUR 3.90 per person
Biscuit tartlet with black currant-blackberry-cream	EUR 3.90 per person
Grapes or strawberries in a chocolate coat (Seasonal changing)	EUR 3.90 per person

Menus and buffets

ARCADEON menu 1

Consommé of tomatoes with
Parma ham-chips and basil

Glazed maize chicken with honey-pineapple-meat juice,
Small carrots and rice timbale

Latte macchiato mousse with
Cinnamon-milk-foam

EUR 24.90 per person

ARCADEON menu 2

Green curry soup with grilled king prawn

Fillet of pork, filled with dates and herbs,
Mediterranean vegetables and rosemary potatoes

Orange cream brûlée with
Caramelized walnuts

EUR 27.80 per person

ARCADEON menu 3

Marinated buffalo mozzarella with
Ragout of blue grapes and pine-nuts

Saddle of veal, baked in bread dough,
On rucola-mushroom-salad and balsam vinegar-sauce

Vanilla soufflé with flavoured red berries
And rosemary

EUR 34.60 per person

ARCADEON menu 4

Slices of duck breast on fried galettes of grated raw potatoes with sage,
Red onion compote and side salad

Lobster-cream-soup with grilled freshwater crayfish

Fillet of beef, gratinated with artichokes and pecorino,
Herb sauce and potato-tomato-gratin

Rosemary-panna cotta with
Maraschino cherries

EUR 41.00 per person

ARCADEON menu 5

Smoked salmon rolls on sautéed lamb's lettuce
With avocado-coriander-dressing

Consommé double of beef
With root vegetables and herb royale

Lukewarm tart of egg mushrooms
With ricotta and bacon cream

Fillet of lamb „Provence style“, gratinated with fresh herbs and olives,
Balsam-vinegar-meat juice with rosemary,
Princess beans and fried potatoes

Raspberry-lime-cream with chilli
And fresh fruit

EUR 55.00 per person

Our menus can be booked for groups from up to 8 persons.

ARCADEON buffet 1

Starters

Grilled field mushrooms with white balsam vinegar on lamb's lettuce
In the oven baked salmon with horseradish cream
Marinated chicken spits on Asian vegetable salad with sweet chilli sauce
Fillet of pork slices with herb-mustard-marinade

Salads at the buffet

Turkish shepherd's salad with tomatoes, feta and black olives
Leak salad with pineapples, apples and mandarins in a fruity cream dressing
Green loose-leaf lettuce, red leaf lettuce, romaine lettuce
Seasonal raw vegetables

With the following dressings

Honey-mustard-vinaigrette, orange-yoghurt-dressing, paprika-shallot-vinaigrette

Assorted breads

Baguette, whole-meal bread and sour-dough bread, butter

Soup

Tomato essence with cherry tomatoes and basil

Main courses

Fried fillet of redfish on root vegetables in light mustard sauce
Chicken breast in fruity curry-cream-sauce
Osso Buco, braised in tomato-vegetable-sauce

Side dishes

Potatoes
Fragrant rice, Italian noodles
Asian vegetable with sweet chilli marinade
Ratatouille

Desserts

Bavarian cream with sweet cherries
Chocolate-panna cotta with mango puree
Apricot-almond-tart with whipped vanilla cream

EUR 29.80 per person

ARCADEON buffet 2

Starters

Fried duck breast with balsam vinegar onions on fried galettes of grated raw potatoes with sage
Marinated pork saddle with sweet peppers and rosemary honey
Chilli-vanilla-carrots with tomato oil and feta
Marinated salmon with ginger jam and black sesame

Salads at the buffet

Salad of grilled courgettes and sweet peppers with small mozzarella balls
Spicy couscous salad with lemon and parsley
White bean salad with cheese dices
Red loose-leaf lettuce, endive, cabbage lettuce

With the following dressings

Grapefruit-vinaigrette, cream-dressing, walnut-honey-dressing

Assorted breads

Baguette, whole-meal bread and sour-dough bread, butter

Soup

Mushroom consommé with pancake stripes and croutons

Main courses

Baked salmon fillet with horseradish crust and white-wine sauce
Glazed maize chicken with honey-pineapple-meat juice
Ham roast, baked in a salt crust, with beer sauce

Side dishes

Parsley potatoes, Basmati rice
Dumplings in a napkin
Small carrots and cabbage Bavarian style
Wok vegetables

Desserts

White chocolate mousse with raspberry sauce
Orange-cream brûlée with caramelized cinnamon-walnuts
Peanut-chocolate-brownies with vanilla sauce

EUR 33.60 per person

ARCADEON buffet 3

Starters

Trilogy of smoked salmon with lamb's lettuce and avocado-coriander-dressing
Thin slices of smoked turkey breast with honey-herb-dressing
Variation of air-dried ham with melon salad and fresh figs
Vitello tonnato, garnished with caper berries

Salads at the buffet

Italian bread salad
King prawns with tomatoes and pepperoni in a spicy dressing
Endive, summer crisp lettuce, lamb's lettuce
Seasonal raw vegetables

With the following dressings

Balsam vinegar-dressing, herb-cream-dressing, tomato-chilli-dressing

Assorted breads

Baguette, whole-meal bread and sour-dough bread, butter

Soup

Consommé double of beef with Maultaschen

Main courses

Red goatfish fillet on fine leek
Fillet of beef, baked in bread dough,
With fried mushrooms and Café de Paris- sauce
Saltimbocca of chicken breast, coated with sage and
Parma ham on tomato sauce

Side dishes

Fried potatoes & potato gratin
Italian noodles with pesto
Beans with bacon & peas

Desserts

Raspberry-lime-cream with chilli and fresh fruit
Tarragon-panna cotta with strawberry sauce
Puff-pastry, filled with apples, with vanilla ice-cream and brittle

EUR 38.90 pro Person

Our buffets can be booked for groups from approx. 30 persons.

Cheese selections at the end of our buffets...

German cheese selection
Different soft and half-hard cheeses
With grapes
EUR 109.00 inclusively or
EUR 9.00 per person

Italian cheese selection
1300 g (4 sorts) with grapes
EUR 99.00 inclusively

International cheese selection
ca. 1600 g with Gorgonzola,
Half-hard cheese
And Camembert
EUR 179.00 inclusively

French cheese selection
With grapes and walnuts
950 g (4-5 sorts)
EUR 119.00 inclusively

French cheese selection
With grapes and walnuts
2200g (8 sorts)
EUR 229.00 inclusively

Tête de moine (piece à 800 g)
Approx. EUR 85.00-95.00
The price for this cheese is daily made new.
That's why we just can give you the exactly price at the day of your event.

All our cheese selections will be served with a large basket with different sorts of bread,
White and dark baguette and butter (nature and salty).

...or a hearty snack at midnight

(Please calculate this for approx. 50% of your guests.)

Snack 1

Potato soup
Bread and butter
Flamed tart
Cheese praline in Westphalian rye bread
EUR 9.90 per person

Snack 3

Bruschetta
Grissini with ham
Small chicken escalopes
With deep-fried parsley and chilli sauce
Ciabatta with
Tomato-sweet pepper-cream
And olive paste
EUR 12.90 per person

Snack 2

Mini- meat balls with dips
Westphalian rye bread with Bavarian cheese
Small escalopes with mustard crust
Bread and butter,
Lard and cocktail gherkins
EUR 10.90 per person

Snack 4

Small Mushroom pies with cheese crust
Westphalian rye bread with trout fillet and
Dill-mustard-sauce
New potatoes with cream and red caviar
Caramelized melon with raw ham
And lemon-thyme
Chicken spits with bread crust,
Coloured pepper and aioli
Wraps with beef stripes and sweet pepper
EUR 17.90 per person

Wine & beverage card

(Vintage changes are possible)

White wines

Germany

2010	Birnauer Kirchhalde Müller-Thurgau Q.b.A. dry Winery Margrave of Baden Lake Constance / Baden	0.75 l	EUR 24.90
2010	„Ress“ White Burgundy Q.b.A. dry Winery Ress Rheingau	0.75 l	EUR 29.90
2010	Gaul Grey Burgundy Q.b.A. dry Winery Matthias Gaul Rheinpfalz	0.75 l	EUR 31.90
2009	Reiler Mullay-Hofberg Riesling Cabinet medium dry Winery Melsheimer Mosel-Saar-Ruwer	0.75 l	EUR 33.90
2010	Meyer-Näkel „Illusion One“ Blanc de noir Q.b.A. dry Winery Meyer-Näkel Ahr	0.75 l	EUR 39.90

France

2010	La Colombelle d'André Daguin Vin de Pays des Côtes de Gascogne dry Southwest France	0.75 l	EUR 24.90
2010	Sancerre „Terre de Maimbray“ AC Sauvignon Blanc dry Pascal & Nicolas Reverdy Loire	0.75 l	EUR 37.90

Italy

2009	Pinot Grigio / Garganega Colle Sori IGT dry Fossalta di P. Veneto	0.75 l	EUR 23.90
2010	Chardonnay „Sciù“ DOCG dry Winery Marco Bonfante Piedmont	0.75 l	EUR 27.00

2010 **Chardonnay 'Plozner' Grave Friuli** 0.75 l EUR 28.90
DOC dry
Plozner, Soilimbergo
Friuli

2010 **Roero Arneis Bonfante** 0.75 l EUR 32.50
DOCG dry
Winery Marco Bonfante
Piedmont

Rosé

Germany

2009 **Königschaffhauser Steingröble** 0.75 l EUR 26.90
Vin gris Cabinet sweet
Winemaking cooperative Königschaffhausen
Baden

2010 **"Aufwind" TR Rosé** 0.75 l EUR 26.90
Cabernet Sauvignon & Merlot Q.b.A. dry
Winery Hensel
Rheinhessen

Red wines

Germany

2010 **Pinot Noir** 0.75 l EUR 26.90
Red-wine Q.b.A. medium dry
Winemaking cooperative Mayschoss-Altenahr
Ahr

2010 **"Us de la meng"** 0.75 l EUR 23.90
Red-wine Cuvée dry
Winery Meyer-Näkel
Ahr

2008 **Balthasar Ress "Von Unserem"** 0.75 l EUR 30.90
Pinot noir Q.b.A. dry
Winery Balthasar Ress
Rheingau

2005 **Malscher Rotsteig** 0.75 l EUR 35.90
Lemberger Spätlese Barrique dry
Winery Hummel
Baden

France

2009	Cabernet Sauvignon Vin de Pays d'Oc Barrique dry JeanJean, Saint-Félix-de-Lopez Languedoc-Roussillon	0.75 l	EUR 24.90
2008	Château Cotte des Rambaux Bordeaux Superieur dry Yvon Mau Bordeaux	0.75 l	EUR 29.90
2009	Bourgogne Pinot Noir "Maufoux" AOC dry Prosper Maufoux Burgundy	0.75 l	EUR 39.90
2009	Côtes du Rhône Village "Plan de Dieu" AC dry Domaine du Bois des Dames Rhône wine region	0.75 l	EUR 33.90
2007	Châteauneuf-du-Pape „Château Vandieu“ Châteauneuf-du-Pape red-wine AC t Silvette Brecht Rhône wine region	0,75 l	EUR 48,90

Italy

2010	Merlot "Colle Sori" IGT dry Cantina Cardo SPA, Chiari Veneto	0.75 l	EUR 23.90
2009	Nero d'Avola "Campo Sasso" IGT dry Terri di Campo Sasso Sicily	0.75l	EUR 27.90
2009	Barbera d'Asti ,Stella Rossa' DOC dry Winery Marco Bonfante Piedmont	0.75l	EUR 30.90
2007	Benuara IGT Nero d'Avola & Syrah dry Azienda Cusumano Sicily	0.75l	EUR 35.90

2007 **Duedidue DOC** 0.75 l EUR 39.00
Barbera & Cabernet Sauvignon dry
Winery Marco Bonfante
Piedmont

Spain

2008 **Finca la Estacada** 0.75 l EUR 29.90
Tempranillo Crianza dry
Taracón-Cuenca
Castile

Dessert wines

Germany

2009 **Reiler Mullay-Hofberg "Langeberg"** 0.75 l EUR 37.90
Riesling Cabinet sweet
Winery Melsheimer
Mosel-Saar-Ruwer

Italy

20108 **Cascina Bonfante** 0.50 l EUR 21.90
Brachetto sweet (sparkling wine)
Winery Marco Bonfante
Piedmont

Prosecco, sparkling wines & champagne

Prosecco Verduzzo 0.75 l EUR 24.90
0.10 l EUR 3.60

Jahrgangssekt dry 0.75 l EUR 27.90
Cuvée out of best wines 0.10 l EUR 4.10

Hausmarke 0.75 l EUR 30.90
Sparkling wine Riesling extra dry 0.10 l EUR 4.60

Veuve Clicquot Ponsardin 0.75 l EUR 79.00
Champagne brut / Reims, France

Non-alcoholic PriSecco

A special aperitif from the fruit juice of hand-picked old apple kinds, tingling like Secco...

PriSecco white 0,10 l EUR 4.10
... Grape, peach and lemon increase the taste impressions, 0.75 l EUR 27.90
Reinforced by elder flowers and selected herbs

PriSecco rose magic 0,10 l EUR 4.10
Combined with the smell of Damask roses, the direct juice of 0.75 l EUR 27.90
Raspberry and blackberry, selected spices and garden mint

Draught beers

Krombacher	0.3 l	EUR 2.70
	0.4 l	EUR 3.50
Alster (beer with orange lemonade)	0.3 l	EUR 2.70
Radler (beer with lemon lemonade)	0.3 l	EUR 2.70
Krefelder (dark beer with coke)	0.3 l	EUR 2.70

Bottled beers

Frankenheim Alt	0.33 l	EUR 2.80
Krombacher wheat beer, light or dark	0.50 l	EUR 3.90
Schöfferhofer wheat beer (clear)	0.50 l	EUR 3.90
Krombacher Pils without alcohol	0.33 l	EUR 2.80
Vitamalz	0.33 l	EUR 2.10

Soft drinks

Apollinaris Selection	0.25 l	EUR 2.40
	0.75 l	EUR 6.20
ViO – mineral water without gas	0.25 l	EUR 2.40
	0.75 l	EUR 6.20
Coke	0.20 l	EUR 2.50
Coke light	0.20 l	EUR 2.50
Fanta	0.20 l	EUR 2.50
Sprite	0.20 l	EUR 2.50
Apple juice with mineral water	0.20 l	EUR 2.50
Schweppes Bitter Lemon	0.20 l	EUR 2.60
Schweppes Ginger Ale	0.20 l	EUR 2.60
Schweppes Indian Tonic Water	0.20 l	EUR 2.60
Vaihinger fruit juices (Pineapple, apple, banana, grapefruit, cherry, Multi vitamin, orange & tomato juice)	0.20 l	EUR 2.70

Coffee and more

Cup of coffee	EUR 2.20
Pot of coffee	EUR 3.80
Cup of tea	EUR 2.20
Pot of tea	EUR 3.80
Cappuccino	EUR 3.00
Espresso	EUR 2.50
Double Espresso	EUR 4.40
Café Crème	EUR 2.70
Café au lait	EUR 3.50
Latte macchiato	EUR 3.50

Aperitifs

Martini (extra dry, bianco, rosso)	5 cl	EUR 3.20
Sandeman Sherry (dry seco, medium dry, golden)	5 cl	EUR 3.20
Niepoort Ruby, red port wine	5 cl	EUR 3.60
Campari Soda	0.2 l	EUR 3.60
Campari Orange	0.2 l	EUR 4.20
Pernod	5 cl	EUR 4.20

Digestife

Underberg	2 cl	EUR 2.80
Fernet Branca	2 cl	EUR 2.80
Ramazotti	2 cl	EUR 2.80
Jägermeister	2 cl	EUR 2.80

Liqueur

Amaretto di Saronno	2 cl	EUR 2.60
Batida de Coco	2 cl	EUR 2.60
Sambuca Molinari	2 cl	EUR 2.70
Baileys Irish Cream	2 cl	EUR 2.80
Southern Comfort	2 cl	EUR 2.80
Cointreau	2 cl	EUR 2.80

Fruit brandies

Scheibel premium Williams pear	2 cl	EUR 4.10
Scheibel premium raspberry	2 cl	EUR 4.10
Scheibel Finesse raspberry (with delicious fruit extract)	2 cl	EUR 4.10
Scheibel „Altes Pflümle“	2 cl	EUR 4.10
Calvados Château du Breuil, 8 years	2 cl	EUR 5.30
Ziegler Espressogeist	2 cl	EUR 5.90
Ziegler Schokoladengeist	2 cl	EUR 5.90

Cognac & brandy

Asbach Uralt	2 cl	EUR 2.30
Hennessy V.S.	2 cl	EUR 4.00
Remy Martin V.S.O.P.	2 cl	EUR 4.40

Grappe

Grappa di Gavi	2 cl	EUR 3.50
Grappa di Nebbiolo	2 cl	EUR 3.50
Grappa „Eclisse“, Barbera & Cabernet Sauvignon, 4 years Barrique	2 cl	EUR 7.40

Whiskey

Scotch

Johnnie Walker Red Label	4 cl	EUR 5.80
Johnnie Walker Black Label	4 cl	EUR 7.80
Chivas Regal	4 cl	EUR 7.80

Malt

Glenfiddich Pure Malt Scotch 4 cl EUR 7.80

Bourbon

Jim Beam 4 cl EUR 5.50

Jack Daniel's 4 cl EUR 6.80

Spirits

Sierra Tequila Silver 2 cl EUR 2.90

Sierra Tequila Gold 2 cl EUR 2.90

Gordon's Dry Gin 2 cl EUR 2.90

Bacardi White 2 cl EUR 2.90

Frozen spirits

Fürst Bismarck 2 cl EUR 2.20

Eversbusch 2 cl EUR 2.40

Linie Aquavit 2 cl EUR 2.80

Jubiläums Aquavit 2 cl EUR 2.80

Absolut Vodka 2 cl EUR 2.80

Long drinks & cocktails

Gin Tonic EUR 5.90

Vodka Lemon EUR 5.90

Cuba Libre EUR 5.90

VW EUR 5.90

Batida Kirsch EUR 5.90

Jigger (martini bianco, filled up with Bitter Lemon) EUR 5.10

American Glory (orange juice, lemon juice, grenadine, sparkling wine) EUR 6.29

Tequila Sunrise (tequila, orange juice, grenadine) EUR 6.50

Apple Sunset (calvados, cassis, orange juice, grenadine) EUR 7.90

Planter's Punch (Bacardi, grenadine, orange-, lemon and pineapple juice) EUR 7.90

Piña Colada (Bacardi, Batida de Coco, coconut syrup, cream, pineapple juice) EUR 8.30

Caipirinha (Cachaça, limes, brown sugar) EUR 7.00

Gin Fizz (dry Gin, lemon juice, sugar syrup, soda) EUR 7.00

Whisky Sour (Bourbon whisky, lemon juice, sugar syrup) EUR 7.00

Non-alcoholic cocktails

Starlight EUR 4.90

(Grapefruit-, orange- multi vitamin- and apple juice, grenadine)

Virgin Colada EUR 5.10

(Pineapple juice, coconut crème, cream)