

## FOOD - EXAMPLES -

### BREAKFAST

#### BREAKFAST NO 1

Little muesli Dr Kousmine style

With apple, curd cheese and Spreewald linseed oil

The healthy energizer in the morning lasts long and does not make you fat.

Sandwiches:

With grilled chicken breast, rocket and fresh Parmesan cheese

With cheese and ham

With Bacon cross, eggs and cress

Butter croissant

Mini jam doughnut 'Berliner'

### COFFEE BREAK

#### COFFEE BREAK NO 1

Fruit skewer  
Danish mini pastry mixed

#### COFFEE BREAK NO 3

Fruit skewer and fruit  
Croissants and pain au chocolat

#### COFFEE BREAK NO 5 / RUSTIC

Dark bread roll 'Schusterjunge' with smoked pork roast Kasseler style, apple horseradish  
Mini meat ball with Spreewald gherkin on marc bread  
Squirted beignet from Eberswalde

#### COFFEE BREAK NO 2

Mini croissant  
Pretzel

#### COFFEE BREAK NO 4

Etagere with seasonal fruit, uncut  
Bread confection with different  
homemade vegan pastes

#### COFFEE BREAK NO 6 / VEGAN

Blueberry muffins  
Chocolate cherry muffins  
Fruit salad in a glass

### CONFERENCE-LUNCH SMALL

#### LUNCH NO 1 / SOUP-WOK-PASTA

Grilled vegetables, salad and hummus

North African red lentil soup  
(vegan & gluten free)

Separate soup inserts  
Grilled chicken breast strips  
Fried Haloumi cheese  
Baked chickpeas  
Mint yoghurt with harissa  
Croutons  
Boerek rolls with various fillings

#### LUNCH NO 4 / ASIA-FRESH

Asian cucumber mango salad  
Glass noodle sprout salad with chili and limes

Tom Kha Gai soup with chicken  
Vegan vegetable curry soup with sweet potatoes

Separate soup inserts  
Roasted peanuts  
Mixed sprouts  
Freshly chopped coriander

Matcha Panna cotta cream with grilled pineapple (vegan)

#### LUNCH NO 2 / RADIKAL-REGIONAL

Mixed salad of the season with Balsamico vinaigrette

Potato leek soup (vegetarian)

Separate soup inserts  
Sausage slices (separate)  
Roasted onions  
Roasted country bread  
Sunflower seeds

Red fruit jelly (vegan) with vanilla sauce (separate)

#### LUNCH NO 5 / SIMPLE & ON THE HAND

Various quiches (warm)  
Bacon and onions classic  
Tomato basil and pine nuts  
Spinach Gorgonzola cheese

Grilled Flaguettes (quartered)  
With veal escalope and horseradish  
Tomato Mozzarella cheese basil  
Grilled vegetables olive tapenade (vegan)

In a glass: Fruit salad with passion fruit mint dressing

#### LUNCH NO 3 / RADIKAL-REGIONAL

Kraut (cabbage) and beet salad

Beef Kesselgulasch (ragout) with potato cubes and red pepper (piquant)  
Potato ragout with root vegetable and Sauerkraut (vegetarian)

Separate soup inserts  
Freshly chopped herbs (parsley, lovage, chives)  
Roasted oil seeds (pumpkin, sunflower, linseed)  
Sour cream  
Semolina pudding with sour cherries

#### LUNCH NO 6 / CURRY-SPICY PAN

Mango tomatoes cucumber salad with fresh coriander (separate)

Chicken Curry 'Garam Masala' with spring onions and vegetables  
Vegetable curry with eggplant and chickpeas  
With coconut rice

Almond rice with dried fruit

## CONFERENCE-LUNCH STANDARD

### LUNCH NO 7 / GREEN & BACON

Green cabbage salad with carrot, apple and cross bacon croutons  
Lamb's lettuce with fried pears and orange dressing

Boiled beef strips with horseradish sauce,  
Beet vegetables  
Potatoes with butter

Vegetarian:  
Potato mushroom pan

Apple strudel with vanilla sauce

### LUNCH NO 8 / HERBS & SEABUCKTHORN

Herb wild herb salad and rocket with sea buckthorn mustard dressing  
Red beet with raspberry vinegar  
Fennel and mini oranges

Fried strips of the rosemary chicken breast  
On braised gherkins in yoghurt dill sour creme,  
Mashed herb potatoes

Vegetarian  
Pumpkin sweet potato curry (vegan)  
Basmati rice

Fruit salad with vanilla sauce (separate)  
Sour cherries on white chocolate cream

### LUNCH NO 9 / PANZANELLA & PEPPERS

Panzanella salad (bread salad) with red onions  
Radicchio und chicory with fruit  
Cucumber salad with radish and horseradish

Beef pot with sweet pepper lightly piquant  
Penne Rigate

Vegetarian  
Ratatouille with fresh herbs  
Fried potato cubes

Fruit salad with vanilla sauce (separate)  
Buttermilk mousse with blueberries

### LUNCH NO 10 / FENNEL & CAPONATA

Fennel salad with grapefruit and grapes (vegan)  
Avocado orange salad on Latuga lettuce with coconut sauce (vegan)

Piquant chicken breast strips with Vegetable couscous  
Caponata pan  
Potato wedges – soft cream cheese with herbs  
Various dips and toppings

Terrine of yoghurt lemon and rhubarb - strawberry compote  
Coconut milk Panna cotta with mango coulis

### LUNCH NO 11 / LEMON & VEAL

Lettuce hearts with lemon milk  
Cucumber salad with sour cream with dill

Blanquette of veal with asparagus tips and mushrooms  
Spaetzle  
Root vegetable ragout with lovage cream  
Currywurst (cut) in a sauce  
Potato wedges

Fruit salad with mango mint dressing  
Tiramisu

### LUNCH NO 12 / VEGETARIAN - VEGAN

Vegetarian-regional only in May and June  
Antipasti plate „Brandenburg“ with fried vegetables (vegan)  
Tomatoes with passion fruit dressing (vegan)  
Rocket with Parmesan cheese (vegetarian)

Asparagus from Beelitz with olive oil and grated bread (vegan)  
Parsley potatoes (vegan)  
Root vegetable pan with chickpeas (vegan)  
Bulgur of vegetables (yoghurt mint dip separately) (vegan)  
Tomatoes stuffed with lentils (vegan)

Yoghurt Panna cotta with rhubarb (vegetarian)  
Fresh strawberries (separately) vanilla sauce or cream (vegan)

Bread and butter

## CONFERENCE-LUNCH SPECIAL

### LUNCH NO 13 / PEER & OX CHEEKS

Chicory salad with pear and caramelized walnuts (nuts extra)  
Marinated wild mushrooms with Piccata of pork fillet  
Fennel and mini oranges

Strips of ox cheeks, braised in Balsamico jus on mashed celery potatoes

Grilled strips of chicken breast on fried vegetables Provence style with red onions

Vegan:  
Pumpkin potato curry with Basmati rice  
Rutabaga orange vegetables

Baked apple compote with vanilla sauce (separate)  
Flan with caramelized figs

### LUNCH NO 14 / TABOULEÈ & LAMB

Tabouleè  
Grilled vegetables (Baby mushrooms, red pepper, zucchini)  
Carrot apple salad with grapes

Ragout of the lamb shank with mint sauce  
Butter beans  
Chicory gratin on brown butter  
Veal roulades stuffed with Parma ham and Mozzarella  
Salsify Orly style  
Potato gratin

Williams Christ pear on vanilla mousse with raspberry sauce  
Buttermilk mousse with lemon grass and limes

### LUNCH NO 15 / ASPARAGUS & INVOLTINI

Wild herbs salad with freshly chopped Parmesan  
Antipasti plate with fried vegetables olives artichokes and Mozzarella  
Salad of green and white asparagus with raspberry vinaigrette

Involtini from the turkey breast  
Back of piglet with rosemary Balsamico jus  
with coins of polenta, baked with rocket and Parmesan  
Peperonata (green, red and yellow peppers) with tomatoes stuffed with spinach and pine nuts

Panna cotta with apricot compote  
Baked figs with green pepper and espresso mousse

## LUNCH-SNACK

### LUNCH SNACK

Wraps stuffed with:  
Chicken, vegetables and cream cheese  
Avocado cream and tomato, cucumber  
and various salads  
Feta, olives and grilled peppers

Half of a Bagel with:  
Beef salad  
Egg salad with radish  
Tomatoes and red onions

Half a slice of a country bread with:  
Grilled chicken breast  
Camembert cheese with fig mustard  
Grilled vegetables and tapenade

## DINNER-BUFFET

### SPREEWALD

Crispy mixed salad with yoghurt herb  
dressing  
Mustard from Lübben and dill gherkins  
with pearl onion skewers

Trout filet with horseradish sauce  
Potato risotto with parsnips and parsley  
roots

Vegetarian:  
Potato leek pan with sour cream, baked

Buttermilk pancakes with berries

### ODERBRUCH

Wild beet vegetable salad with herbs  
and rapeseed oil from Diedersdorf  
Rocket and lamb's lettuce salad with  
pumpkin seeds and apple vinaigrette

Braised leg of wild boar with juniper  
prunes,  
baked apple cabbage with sea  
buckthorn cream, herb dumplings

Vegetarian:  
Broad beans in onion butter  
Baked small potatoes with herb cream

Apple strudel with vanilla sauce

### MARK BRANDENBURG

Red beet with fresh horseradish and  
raspberry vinegar  
White and red cabbage with caramelized  
apples and nuts (separately)

Beef shoulder from the farm 'Hanselhof'  
braised in Spätburgunder (red wine) from  
Pilgram

Smashed potatoes and celery  
Brussels sprouts in nut butter

vegetarian  
Vegetable potato gratin

Cherry compote with vanilla sauce

### TYPICAL BERLIN!

Herb lettuce with grapefruit and orange  
vinaigrette  
Apple carrot salad with almond pins

Chicken fricassee Berlin style with meat  
balls, mushrooms and asparagus tips  
Vegetable rice

vegetarian  
Mushroom pan in parsley cream on  
bread dumplings

'Berliner Luft' (lemon cream) with  
raspberry sauce

## BBQ-VARIETIES

### BBQ NO 1

Starters  
Cucumbers with chili, garlic, coriander  
and malt vinegar  
Asparagus salad with boiled egg and  
rocket and red wine vinaigrette  
Sweet potato salad with quinoa and  
Hokkaido pumpkin

Fresh from the grill and side dishes  
Leg of the lamb, slowly grilled with  
ginger lime marinade  
Beef Sous vide style, ribs and ribeye,  
'Reef and Beef' with shrimp topping  
Mashed herb potatoes  
Grilled corncobs  
Red peppers stuffed with vegetables  
and lentils

Dessert  
Mango and passion fruit Pavlova  
(meringue cream dessert)

Various sorts of cheese with grape pear  
mustard  
Breadbasket, butter

### BBQ NO 2

Rocket with grilled tomatoes and feta  
cheese  
Panzanella - bread salad with tomatoes  
and red onions  
Salad bowl, piquant with beans, chili  
peppers and onions  
Cucumber tomato salad with peanuts

BBQ:  
Roastbeef and entrecôte from the grill  
Cevapcici  
Pike-perch in a bed of vegetables  
Three sorts of BBQ sausages: piquant  
Mediterranean, Thuringia and Rhineland  
style  
Feta vegetable packets  
Baked potatoes  
Chimichurri sauce, mustard, BBQ sauce

Apricot dumplings with vanilla sauce  
Strawberry rhubarb compote with  
caramel cream  
Various sorts of bread and butter

### BBQ NO 3

Crunchy lettuce with asparagus from  
Beelitz, three sorts of dressing and  
various toppings  
Tomato Mozzarella with basil  
Cole Slaw  
Greek vegetable salad

BBQ:  
Three different sorts of sausages from  
the grill  
Salmon and vegetables out of the  
aluminium bag  
Marinated turkey steak, beef from the  
farm 'Hanselhof'  
Corncobs with brown butter  
Baked potatoes with herb dip

Dessert:  
Semolina pudding with cherries  
Peach Panna cotta

A selection of bread and butter

## FINGER FOOD

### BBQ NO 4

Potato rocket salad with cherry tomatoes  
Cucumber salad with ginger and malt vinegar

Fresh from the grill  
Entrecôte and roast beef from the farm 'Hanselhof'  
Marinated chicken breast on the spit  
Merguez and Salsiccia sausages  
Vegetable sacks with herb butter

Crème Brûlée with berries and cream

A selection of bread and rolls with herb butter  
Various dips and sauces

### FINGERFOOD "FLYING" OR AS A PICK-UP STATION

Whole grain bread with vegan eggplant tapenade and tomatoes from Sardinia  
Roasted fruit bread with goat cream cheese with thyme honey and rocket  
Shrimp avocado wrap with tomato concassé  
Brioche canapé with yellowfin tuna tartare and tomato curry topping  
Wood stove bread with marinated Tafelspitz (boiled beef) and pear ginger relish  
Pepper chicken Malabar style and grilled pineapple with honey rocket pesto  
Chicken breast Tonnato style on olive bread  
Green asparagus on mini potatoes with avocado cream  
Turkey breast involtini glazed with honey and with pomegranate seeds  
Medium rare duck breast on apple sambal with coriander  
Veal Tafelspitz (boiled beef) with lemon olive vinaigrette  
Chickpea Koefte with harissa yoghurt dip  
Grilled garlic shrimp with melon basil relish  
Fried mini fish balls on hot cucumber relish  
Orange king prawns on brioche coins with mango chutney  
Praline of goat cream cheese with raisins on Pumpernickel (dark herb bread) Westfalian style  
Wild duck breast on mango polenta with green asparagus  
'Arme Ritter' (pancake filled with toast bread) with elder blossom jelly  
Wild herbs salad in a glass with raspberry dressing

## SÜSSES

### SWEETS IN A MINI GLASS

Chocolate lavender cream with sour cherries  
Tonka beans Panna cotta with seasonal berries  
Wild berry jelly with vanilla sauce