



ALTHOFF HOTEL

AM SCHLOSSGARTEN

STUTT GART

CULINARY HIGHLIGHTS FOR YOUR EVENT

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1. MEDITERRANEAN BUFFET
 2. INTERNATIONAL BUFFET
 3. SWABIAN BUFFET
 4. FALL BUFFET
 5. WINTER BUFFET I
 6. WINTER BUFFET II
 7. SWABIAN MENU
 8. FISH & SEAFOOD MENU
 9. MEDITERRANEAN MENU
 10. CLASSIC MENU
 11. GOOSE MENU
 12. WINTER MENU



MEDITERRANEAN BUFFET

Green vegetable gazpacho with rosemary-bread croutons



Selection of raw and marinated vegetable salads, mesclun salad with croutons

Vine-ripened tomatoes with buffalo mozzarella, basil pesto and olive oil

Honey dew melon with Italian ham

Seafood salad with garlic, lime and dill



Pasta from the parmesan loaf with maldon sea salt and black pepper

Lemon thyme corn chicken breast with tomato root vegetables and Pomme Carree



Panna Cotta with seasonal mixed berries

Classic Tiramisu with vanilla and orange ragout

EUR 75



INTERNATIONAL BUFFET

Essence of tomato with semolina dumplings and basil oil



Selection of raw and marinated vegetable salads, mesclun salad
with raspberry vinaigrette and seeds

Avocado-chickpea salad with lime and seasoned mayonnaise

Carpaccio of boiled beef with radish, spring onions and chanterelles mushrooms

Gratinated goat cheese with thyme honey, rocket leaves and walnuts

Shrimp cocktail with chicory, dill and fennel



Soft poached salmon filet on tomato and leek ragout with brown rice

Saddle of veal with sauce Béarnaise, grilled broccoli and gratinated potatoes

Gnocchi with baby spinach, cherry tomatoes and Fourme d'Ambert cheese



Passionfruit pudding with yoghurt and hazelnut

Fresh cut exotic fruits

Mousse au Chocolat

EUR 75



SWABIAN BUFFET

Beef broth with swabian pancakes and vegetables



Selection raw vegetable and leaf salad with yogurt-chives vinaigrette

Swabian sausage salad with herbs

Salad of Swabian ravioli with spring onions and seasonal forest mushrooms

Tartar of smoked trout with cucumber relish and horseradish



Roastbeef with sauteed and crisp onions, seasonal vegetables and cheese-Spätzle

Grilled filet of pike-perch with creamy cabbage and sauteed potato noodles

Regional lentil stew with Swabian Spätzle and boiled sausages



Warm apple-bread pudding with vanilla sauce

Cottage cheese mousse with stewed cherries and crumble

EUR 75



FALL BUFFET

Pumpkin soup with Austrian seed oil and pumpkin seeds



Raw and marinated vegetables and leaf salads with housedressing
Lambs lettuce with potato dressing and bread croutons
Sweet and sour pickled pumpkin with sauteed king prawns
Graved salmon with beetroot and horseradish



Braised veal bakery on kohlrabi vegetable and hazelnut-Spätzle
Poached haddock fillet with steamed cucumbers and dill potatoes
Yellow lentil curry with chard



Tonka bean crème brûlée with quince chutney
Deep fried mini apple cakes with homemade vanilla sauce

EUR 75



WINTER BUFFET I

Essence of Oldenburg duck with its own meat and loveage



Vegetable salads and bitter leaves with walnut vinaigrette and roasted walnuts

Warm smoked duck breast on orange-fennel salad

Roastbeef with sauce tatar

Assorted smoked fish with dill-mustard sauce and lime



Ragout of game meat with apple-red cabbage, potato dumplings and cranberries

Winter codfish with black salsify vegetables and potato-celery mash

Parpadelle noodles with capers, brussel sprouts and almonds



Gingerbread parfait with spiced plums

Austrian apricot dumplings with warm nougat sauce

EUR 79



WINTER BUFFET II

Chestnut cream soup with croutons



Goosefat with fresh farmers bread

Selection of vegetable and leaf salad with cranberry vinaigrette and kernels
Assorted cold cuts and terrines with sauce cumberland
Tartar of smoked salmon with frisee leaves and beetroot



Breast and leg of the Oldenburg goose with apple-red cabbage and potato dumplings
Pan-fried filet of trout with root vegetables and barley risotto
Braised white cabbage with pumpkin and potato cubes



Stuffed baked apples with marzipan, raisins and almonds with homemade vanilla sauce
Pineapple pudding with coconut and white chocolate

EUR 82



SWABIAN MENU

Wild herbs salad
cherry tomatoes | kernels



Beef Consommé | Swabian pancakes
root vegetables | lovage



Swabian raviolis from our butcher Glasstetter
potato salad | onions | garden cress



Saddle of milk-fed veal | creamy mushrooms
carrots | Swabian noodles



Warm apple-bread pudding
vanilla | chocolate

EUR 80

FISH & SEAFOOD MENU

Prawn
avocado | radish | rice



Codfish
dashi stock | Yuzu | cabbage



Rolled sole filet
pea | dill oil | sauce Tatar



Halibut
cauliflower | almond | sauce Béarnaise



Abate pear
cereals | crème fraiche

EUR 108



MEDITERRANEAN MENU

Beef carpaccio
balsamic vinegar | pine nuts | rocket leaves



Parmesan cream soup
tomato | basil oil



Red mullet
saffron | fennel | corn polenta



Rack of lamb
eggplant | artichoke | Sobrasada sausage



Panna cotta
espresso | mango | nougat

EUR 100

CLASSIC MENU

Duck liver terrine
plum | brioche | pepper brittle



Celeriac cream soup
hazelnut oil | crispy bread | chicken sot y laisse



Scallop
parmesan cheese | risotto | tarragon butter



Duo of beef tenderloin and cheek
wild broccoli | potato



White Belgian chocolate
yogurt | passion fruit | Macadamia nut

EUR 110



GOOSE MENU

Lambs lettuce
cranberry | croutons | pumpkin



Goose essence
goose raviolo | root vegetables | lovage



Breast and leg of the Oldenburg goose
chestnut | apple-red cabbage
potato dumplings



Semolina cake
nougat | tangerine | crumble

EUR 83

WINTER MENU

Bitter leaves
goat cheese | honey | walnut



Pumpkin soup
curry | prawn | Papadam



Monkfish | lentil | kale



Braised veal cheek
kohlrabi | carrots | Swabian spinach noodles



Grapefruit
vanilla cookie | Mascarpone cheese
salted caramel

EUR 104