



# **BUFFET-RECOMMENDATIONS 2020**

BY RESTAURANT ALVIS | HOTEL ALBRECHTSHOF





## **BUFFET RECOMMENDATIONS 2020**

We are offering our buffets for groups of at least 30 people.

All prices include value-added tax (VAT).

## SEASONAL BUFFETS

# Spring & Summer 1

### Starters

Green salad with yoghurt dressing  
Tomato salad  
Cucumber salad  
Feta cheese in olive oil with dried tomatoes and spring onions  
Bread and butter

### Soup

Cucumber soup with whole bread croutons

### Main Course

Creamy turkey stripes with curry rice  
Perch fillet with cucumber leek vegetables and dill potatoes  
Vegetables schnitzel with tomato sauce and potatoes

### Dessert

Mascarpone cream with apricots  
Vanilla cream with chocolate sauce



Buffet Recommendation  
„Spring & Summer 1“

39.00 € p.P.  
incl. bread and butter  
served with starters | soup

## WINE-RECOMMENDATIONS

### WITHE WINE

Iphöfer Silvaner  
Vineyard of Hans Wirsching, Franken  
Silvaner, dry  
delicate scent of mint, apple, quince, pear  
31.00 €

### RED WINE

Spätburgunder 'Aufwind'  
Vineyard Hensel, Pfalz  
Spätburgunder, dry  
cherry, wild berry,  
delicate wood note  
36.00 €

## Starters

- Mixed salad with herb vinaigrette and thyme croutons <sup>1,2,3,6</sup>
- Piquant beef salad on couscous <sup>21,24</sup>
- Grilled king prawn on a duo of melon <sup>7</sup>
- Marinated salmon fillet with mustard-dill-sauce <sup>9,22</sup>
- Smoked ham from Berlin with pasta salad <sup>1,2,24</sup>

## Soup

- Iced tomato soup with goat cheese paté <sup>1,8,12,24</sup>

## Main Course

- Stripes of beef fillet with ribbon noodles <sup>1,2,6,12</sup>
- Pike perch fillet with lemon sauce and rice <sup>1,8,12</sup>
- Vegetable steaks
- pepper
- glazed potatoes <sup>12</sup>

## Dessert

- Semolina flummery with stewed apples
- Vanilla cream
- Cream of ricotta with apricots



Buffet Recommendation  
„Spring & Summer 2“

43.00 € p.P.  
incl. bread and butter  
served with starters | soup

### WITHE WINE

Riesling  
Vineyard of Robert Weil, Rheingau  
Riesling, dry  
scent of peaches, mildly sour, piquant  
38.00 €

### RED WINE

Blauer Zweigelt  
Vineyard Kloster Pforta, Saale-Unstrut  
Zweigelt, dry  
deep red color, sour cherry  
34.00 €



## Starters

Smoked duck breast on red cabbage salad and apple wedges <sup>24</sup>

Venison pâté on Waldorf salad <sup>1,4,12,21</sup>

Berlin ham specialities <sup>14,15,19,24,25</sup>

Vegetable terrine with piquant pepper sour cream <sup>12,22,24</sup>

## Soup

Creamed mushroom soup with croutons <sup>1,2,12</sup>

## Main Course

Poulard breast in a lemongrass sauce  
on creamy savoy cabbage and buttered potatoes

Trout fillet „Müllerin“ with bacon-cucumbers and jasmine rice

Baked potato with cheese

## Dessert

White coffee mousse, ginger cinnamon shortbread  
and fruits marinated in mulled wine <sup>1,2,8,12</sup>

Pancakes with a blueberry filling <sup>1,8,12</sup>

Cinnamon mascarpone cream on plum cake in a glass <sup>1,8,12</sup>



Barbecue Recommendation  
„Autum & Winter 1“

45.00 € p.P.  
incl. bread and butter  
served with starters | soup

## WITHE WINE

Weißburgunder & Chardonnay-Aufwind  
Hensel Vineyard, Pfalz  
Pinot Blanc/Chardonnay, dry  
Bouquet of apricots and almonds  
34.00 €

## RED WINE

Enselberg Reserve Pinot Noir  
Abril Vineyard, Baden  
Pinot Noir, dry  
dark cherry red, velvety taste of raspberry  
54.00 €

## Starters

- Lamb's lettuce with potato dressing and croutons <sup>12,22,24</sup>
- Smoked ham with Waldorf salad
- Smoked duck breast with pear confit <sup>1,24</sup>
- Terrine of gourmet fish with salad and lemon mayonnaise <sup>8,9,11,24</sup>
- Deer pâté with marinated blackberries <sup>1,14,24</sup>

## Soup

- Turnip soup with whole bread croutons

## Main Course

- Roast venison with red cabbage and potato cookies
- Salmon fillet, dill sauce and jasmine rice
- Pumpkin casserole with tomato

## Dessert

- Nougat mousse with apricot and nuts <sup>8,12,14,15,16,17</sup>
- Homemade apple strudel with vanilla sauce <sup>1,8,12,13,24</sup>



Buffet Recommendation  
„Autumn & Winter 2“

41.00 € p.P.  
incl. bread and butter  
served with starters | soup

## WITHE WINE

Sauvignon Blanc  
Fußer Vineyard, Pfalz  
Sauvignon Blanc, dry  
gooseberry, citrus fruit and elder  
34.00 €

## RED WINE

Mano Negra  
Vineyard Philipp Kuhn, Pfalz  
Blaufränk. / Carbernet, dry  
black fruits, gingerbread, herbs  
46.00 €

## BUFFET RECOMMENDATIONS

# Barbecue Buffet „Courtyard“

### Starters

- Pasta salad <sup>1,8</sup>
- Coleslaw <sup>24,25</sup>
- Tomato salad <sup>24,25</sup>
- Cucumber salad <sup>24,25</sup>
- Herring tartare <sup>9</sup>
- Potato salad <sup>12</sup>
- Meatball platter <sup>1,8</sup>
- Smoked fish platter <sup>24</sup>
- Bread and butter <sup>1,12</sup>

### Soup

- Seasonal soup <sup>1,12,13,21,22</sup>

### Off the grill

- Pork steak <sup>24</sup>
- Bratwurst <sup>24</sup>
- Spare ribs <sup>24</sup>
- Prawn skewer <sup>7</sup>
- Fish <sup>9</sup>
- Grilled vegetables (eggplant, celery, zucchini, pepper)

### Side dishes

- Baked potatoes <sup>12</sup>
- Wedges <sup>12</sup>
- Various sauces
- Barbecue sauce, ketchup, sour cream, mustard <sup>12</sup>

### Dessert

- Red berry compote with vanilla sauce <sup>8,12</sup>
- Fruit salad
- Sliced fruit (seasonal)



Barbecue Buffet  
„Courtyard“

34.00 € p.P.  
incl. bread and butter  
served with starters | soup

## WINE-RECOMMENDATIONS

### WITHE WINE

Ibhöfer Mönchshütte  
Vineyard of Hans Wirsching, Franken  
Müller-Thurgau, dry  
scent of fresh nutmeg, juicy citrus notes  
28.00 €

### RED WINE

Blauer Zweigelt  
Vineyard Kloster Pforta, Saale-Unstrut  
Zweigelt, dry  
deep red colour, sour cherry  
34.00 €



# Berlin – Brandenburg

## BUFFET RECOMMENDATIONS

### Starters

- Small meatballs with pickled vegetables <sup>1,8,12</sup>
- Spicy jellied knuckle of pork in a remoulade sauce <sup>12,24</sup>
- Famous Berlin "Currywurst" potato salad in a glass <sup>12,22,24</sup>
- Marinated and smoked regional fish specialties <sup>24</sup>
- Choice of regional cheese <sup>12,22,25</sup>

### Soup

- Hearty pea stew with croutons <sup>1,12</sup>

### Main Course

- Grill knuckle with sauerkraut and herb potatoes <sup>1,12,21,22</sup>
- Fillet of trout with cucumber casserole und buttered rice <sup>12,25</sup>
- Cheese vegetable casserole <sup>8,12,25</sup>

### Dessert

- Red and green jelly with vanilla sauce <sup>8,12</sup>
- Fresh fruit salad
- Cheesecake with nougat in glasses



Buffet Recommendation  
„Berlin-Brandenburg“

40.00 € p.P.  
incl. bread and butter  
served with starters | soup

## WINE-RECOMMENDATIONS

### WITHE WINE

Grüner Silvaner  
Vineyard of the Pforta monastery, Saale-Unstrut  
Silvaner, dry  
gentle fruit notes, hay aromas  
29.00 €

### RED WINE

Blauer Zweigelt  
Vineyard of the Pforta monastery, Saale-Unstrut  
Zweigelt, dry  
deep red colour, sour cherry  
34.00 €

## BUFFET RECOMMENDATIONS

### Salads

- Couscous salad
- Mushroom salad
- Greek salad <sup>12</sup>
- Green salads with raspberry dressing
- Glass noodle salad <sup>1,6,11</sup>
- Pea cream with olives <sup>2,12</sup>

### Soup

- Seasonal soup <sup>1,9,12,13,21</sup>

### Main course

- Potato and vegetable casserole <sup>12</sup>
- Fried tofu with bell pepper and risotto <sup>11,12</sup>
- Egg plant filled with tomato and ratatouille <sup>12</sup>

### Dessert

- Fruit salad
- Peach Melba
- Chocolate ginger mousse <sup>12,8</sup>

# Vegetarian



Buffet Recommendation  
„Vegetarian“

36.00 € p.P.  
incl. bread and butter  
served with starters | soup

## WINE-RECOMMENDATIONS

### WITHE WINE

Enselberg Grauburgunder  
Weingut Abril, Baden  
Grauburgunder, dry  
ripe pears, sweet plums  
32.00 €

### RED WINE

Incognito  
Vineyard Philipp Kuhn, Pfalz  
Dornfelder / Merlot, dry  
black cherries, fine roast aromas  
34.00 €

## BUFFET RECOMMENDATIONS

### Starters

Seasonal leaf salad with raspberry dressing <sup>1,12</sup>

Fine salad of carrot, bean, cabbage

Shepard's salad <sup>24,25</sup>

Bread and butter <sup>1,12</sup>

### Soup

Seasonal soup <sup>1,9,12,13,21</sup>

### Main Course

Pork tenderloin tips in a creamy pepper sauce with tagliatelle

Steamed fillet of catfish in a white wine sauce and buttered rice <sup>1,12,24</sup>

### Dessert

White and dark chocolate in a glass <sup>1,8,12</sup>

# Lunch Buffet



Lunch buffet  
„ALvis 1“

33.00 € p.P.  
incl. bread and butter  
served with starters | soup

## WINE-RECOMMENDATIONS

### WITHE WINE

Iphöfer Silvaner

Vineyard of Hans Wirsching, Franken

Silvaner, dry

delicate scent of mint, apple, quince, pear

27.00 €

### RED WINE

Incognito

Vineyard Philipp Kuhn, Pfalz

Dornfelder / Merlot, dry

black cherries, fine roast aromas

34.00 €



## ALLERGENS

Wheat.....	01
Rye.....	02
Barley.....	03
Oats.....	04
Spelt.....	05
Khorasan wheat.....	06
Crustaceans.....	07
Eggs.....	08
Fishes.....	09
Peanuts.....	10
Soybeans.....	11
Milk.....	12
Almonds.....	13
Hazelnuts.....	14
Walnuts.....	15
Cashew.....	16
pecans.....	17
Brazil nuts.....	18
Pistachios.....	19
Macadamia nuts Queensland.....	20
Celery.....	21
Mustard.....	22
Sesame seeds.....	23
Sulfur dioxide and sulphites.....	24
Lupins.....	25
Molluscs.....	26





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