

Buffets



martas

HOTEL

ALBRECHTSHOF BERLIN

Seasonal buffet „Spring & Summer“



Wine recommendation

WHITE WINE

Riesling
Robert Weil Winery, Rheingau
Riesling, dry
Peach flavour, fine acidity, piquant
40 €

RED WINE

Blue Zweigelt
Winery Kloster Pforta, Saale-Unstrut
Zweigelt, dry
Deep red colour, sour cherry
36 €



Starters

Mixed salad with herb vinaigrette and thyme croûtons ^{1, 2, 3, 6, 22}
Tomato and cucumber salad
Pickled salmon fillet with mustard-dill sauce ^{9, 22}
Berlin smoked ham on pasta salad ^{1, 22}

Soup

Cold yoghurt and cucumber soup ^{1, 12, 24}

Main courses

Braised osso bucco with
buttered carrots and thyme potatoes ^{21, 24}
Perch fillet, truffle leeks, crab sauce and herb rice ^{1, 7, 8, 9}
Vegetable strudel on wild mushrooms ^{1, 8, 12}

Dessert

Vanilla cream with jellied berries ^{1, 8, 12}
Lemon mousse with apple compote ^{1, 8, 12}
Tiramisu slice ^{1, 8, 12, 13}

52 € per person
incl. bread & butter
for starter and soup



Seasonal buffet „Autumn & Winter“

Starters

Lamb's lettuce with potato dressing and croûtons ^{1,22}
 Roast beef on Waldorf salad ^{1,12}
 Spicy harissa sesame cream ^{1,10,23,24}

Soup

Brussels sprout soup with brown bread croutons ^{1,2,3,5,12}

Main courses

Leg of venison with red cabbage and potato dumplings ^{1,8}
 Salmon fillet in lemon butter sauce with
 fennel vegetables and wild rice ^{1,9,12}
 Pumpkin and potato casserole ^{1,8,12}

Dessert

Crème brûlée ^{1,8,12}
 Panna cotta with raspberries ^{1,8,12}
 Apple strudel with vanilla sauce ^{1,8,12}

52 € per person
 incl. bread & butter
 for starter and soup

Wine recommendation

WHITE WINE

Sauvignon Blanc
 Winery Fußler, Pfalz
 Sauvignon Blanc, dry
 Gooseberry, citrus fruit and elderberry
 36 €

RED WINE

Mano Negra
 Philipp Kuhn Winery, Pfalz
 Blaufränkisch / Carbernet, dry
 Black fruits, gingerbread, herbs
 48 €



BBQ buffet

Wine recommendation

WHITE WINE

Ibhöfer Mönchshütte
Winery Hans Wirsching, Franken
Müller Thurgau, dry
Fresh muscat flavour, juicy citrus notes
30 €

RED WINE

Blue Zweigelt
Winery Kloster Pforta, Saale-Unstrut
Zweigelt, dry
Deep red colour, sour cherry
36 €



Starters

Pasta salad ^{1, 8, 22}
Coleslaw ^{24, 25}
Tomato salad
Cucumber salad
Potato salad ^{12, 22}
Meatball platter ^{1, 8}
Smoked fish platter ^{9, 24}

Soup

Seasonal soup ^{1, 12, 13, 21, 22}

BBQ

Pork steak ²⁴
Bratwurst ²⁴
Marinated chicken breast ²⁴
Salmon in foil ^{9, 24}
Prawn skewer ^{7, 24}
Halloumi cheese ^{12, 24}
Grilled vegetables (eggplant, celery, courgette, peppers) ²¹

Side dishes

Baked potatoes ¹²
Wedges ^{12, 24}
Various sauces
Barbecue sauce, ketchup, sour cream, mustard ^{12, 22}

Dessert

Red berry compote with vanilla sauce ^{8, 12}
Fruit salad
Sliced fruit (seasonal)

52 € per person
incl. bread & butter
for starter and soup

BBQ buffet „Premium“

Starters

Pasta salad ^{1, 8, 22}
 Coleslaw ^{24, 25}
 Tomato salad
 Cucumber salad
 Herring tartare ⁹
 Potato salad ^{12, 22}
 Meatball platter ^{1, 8}
 Smoked fish platter ^{9, 24}

Soup

Seasonal soup ^{1, 12, 13, 21, 22}

BBQ

Salmon in foil ^{9, 24}
 Rump steak ²⁴
 Marinated chicken breast ²⁴
 Spare ribs ²⁴
 Prawn skewer ^{7, 24}
 Halloumi cheese ^{12, 24}
 Grilled vegetables
 (eggplant, celery, courgette, peppers) ²¹

Side dishes

Baked potatoes ¹²
 Wedges ^{12, 24}
 Various sauces
 Barbecue sauce, ketchup,
 sour cream, mustard ^{12, 22}

Dessert

Red berry compote with
 vanilla sauce ^{8, 12}
 Fruit salad
 Sliced fruit (seasonal)

70 € per person
 incl. bread & butter
 for starter and soup

Wine recommendation

WHITE WINE

Ibhöfer Mönchshütte
 Winery Hans Wirsching, Franken
 Müller Thurgau, dry
 Fresh muscat flavour, juicy citrus notes
 30 €

RED WINE

Blue Zweigelt
 Winery Kloster Pforta, Saale-Unstrut
 Zweigelt, dry
 Deep red colour, sour cherry
 36 €



Buffet „Brandenburg“

Starters

Various salads

- Small meatballs with pickled vegetables ^{1, 8, 12}
- Spicy pork knuckle aspic with remoulade sauce ^{12, 24}
- Berlin „Currywurst“ on potato salad in a jar ^{12, 22, 24}
- Smoked and pickled fish from the Brandenburg region ⁹

Soup

Green pea soup ^{1, 12}

Main courses

- Crusty roast pork, pointed cabbage, potato gratin ^{1, 8, 12}
- Trout fillet „Finkenwerder“ with braised cucumber and ribbon noodles ^{8, 12, 25}
- Cauliflower and potato casserole with garden cress ^{1, 8, 12}

Dessert

- Red fruit jelly with vanilla sauce ^{8, 12}
- Dessert cream „Berliner Luft“ ⁸
- Powdered waffles with chocolate sauce ^{1, 8, 12}

56 € per person
incl. bread & butter
for starter and soup



Wine recommendation

WHITE WINE

Grüner Silvaner
Winery Kloster Pforta, Saale-Unstrut
Silvaner, dry
Light fruity notes, hay flavours
31 €

RED WINE

Blue Zweigelt
Winery Kloster Pforta, Saale-Unstrut
Zweigelt, dry
Deep red colour, sour cherry
36 €



Buffet „Veggie“



Wine recommendation

WHITE WINE

Enselberg Pinot Gris
Abril Winery, Baden
Pinot Gris, dry
Ripe pears, sweet plums
34 €

RED WINE

Incognito
Phillip Kuhn Winery, Pfalz
Dornfelder / Merlot, dry
Black cherries, fine roasted flavours
36 €

Starters

Pea cream, beetroot, olive soil ^{1,12}
Vegan currywurst in a jar ¹¹
Vegetable slices
Tomato compote with basil, pesto and tofu ^{1,11,25}
Couscous with almonds ^{1,13}
Butter, oils, bread ^{1,2,5}

Soup

Iced melon soup

Main courses

Wild mushroom patties with rosemary potatoes ^{1,11,21,22,25}
Stuffed peppers with sweet potato ragout ^{11,13,25}
Lasagne with grilled aubergine and tofu ^{1,11,25}
Tomato sauce, herb rice ^{1,11,13,25}

Dessert

Fruit salad
Semolina soya pudding with cherries ^{1,11}
Banana and chia cream tartlets ^{1,11,13}

55 € per person
incl. bread & butter
for starter and soup



List of allergens

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





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SIMPLY GOOD.