



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
Vegetable 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 ^{1,2,3,6}
- Piquant beef salad on couscous ^{21,24}
- Grilled king prawn on a duo of melon ⁷
- Marinated salmon fillet with mustard-dill-sauce ^{9,22}
- Smoked ham from Berlin with pasta salad ^{1,2,24}

Soup

- Iced tomato soup with goat cheese paté ^{1,8,12,24}

Main Course

- Stripes of beef fillet with ribbon noodles ^{1,2,6,12}
- Pike perch fillet with lemon sauce and rice ^{1,8,12}
- Vegetable steaks
- Pepper
- Glazed potatoes ¹²

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, tart cherry
34.00 €

Starters

Smoked duck breast on red cabbage salad and apple wedges ²⁴

Venison pâté on Waldorf salad ^{1,4,12,21}

Berlin ham specialities ^{14,15,19,24,25}

Vegetable terrine with piquant pepper sour cream ^{12,22,24}

Soup

Creamed mushroom soup with croutons ^{1,2,12}

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 ^{1,2,8,12}

Pancakes with a blueberry filling ^{1,8,12}

Cinnamon mascarpone cream on plum cake in a glass ^{1,8,12}



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 ^{12,22,24}
- Smoked ham with Waldorf salad
- Smoked duck breast with pear confit ^{1,24}
- Terrine of gourmet fish with salad and lemon mayonnaise ^{8,9,11,24}
- Deer pâté with marinated blackberries ^{1,14,24}

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 ^{8,12,14,15,16,17}
- Homemade apple strudel with vanilla sauce ^{1,8,12,13,24}



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 ^{1,8}
- Coleslaw ^{24,25}
- Tomato salad ^{24,25}
- Cucumber salad ^{24,25}
- Herring tartare ⁹
- Potato salad ¹²
- Meatball platter ^{1,8}
- Smoked fish platter ²⁴
- Bread and butter ^{1,12}

Soup

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

BBQ

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

Side dishes

- Baked potatoes ¹²
- Wedges ¹²
- Various sauces
- Barbecue sauce, ketchup, sour cream, mustard ¹²

Dessert

- Red berry compote with vanilla sauce ^{8,12}
- 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, tart cherry
34.00 €

Berlin – Brandenburg

BUFFET RECOMMENDATIONS

Starters

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

Soup

- Hearty pea stew with croutons ^{1,12}

Main Course

- Grill knuckle with sauerkraut and herb potatoes ^{1,12,21,22}
- Fillet of trout with cucumber casserole und buttered rice ^{12,25}
- Cheese vegetable casserole ^{8,12,25}

Dessert

- Red and green jelly with vanilla sauce ^{8,12}
- Fresh fruit salad
- Cheesecake with nougat in glass



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 aroma
29.00 €

RED WINE

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

BUFFET RECOMMENDATIONS

Salads

- Couscous salad
- Mushroom salad
- Greek salad ¹²
- Green salads with raspberry dressing
- Glass noodle salad ^{1,6,11}
- Pea cream with olives ^{2,12}

Soup

- Seasonal soup ^{1,9,12,13,21}

Main course

- Potato and vegetable casserole ¹²
- Fried tofu with bell pepper and risotto ^{11,12}
- Egg plant filled with tomato and ratatouille ¹²

Dessert

- Fruit salad
- Peach Melba
- Chocolate ginger mousse ^{12,8}

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 ^{1,12}

Fine salad of carrot, bean, cabbage

Shepard's salad ^{24,25}

Bread and butter ^{1,12}

Soup

Seasonal soup ^{1,9,12,13,21}

Main Course

Pork tenderloin tips in a creamy pepper sauce with tagliatelle

Steamed fillet of catfish in a white wine sauce and buttered rice ^{1,12,24}

Dessert

White and dark chocolate mousse in a glass ^{1,8,12}

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.....	20
Celery.....	21
Mustard.....	22
Sesame seeds.....	23
Sulfur dioxide and sulphites.....	24
Lupins.....	25
Molluscs.....	26





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