



BUFFET RECOMMENDATIONS 2022

BY RESTAURANT ALVIS | HOTEL ALBRECHTSHOF



BUFFET RECOMMENDATIONS 2022

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

All prices include value-added tax (VAT).

SEASONAL BUFFETS

Spring & Summer

Starters

Mixed salad with herb vinaigrette and thyme croutons ^{1,2,3,6}
Tomato and cucumber salad
Piquant beef salad on couscous ^{21,24}
Grilled shrimp skewers on 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“

47.00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

WITHE WINE

Riesling
Vineyard of Robert Weil, Rheingau
Riesling, dry
Scent of peaches, mildly sour, piquant
40.00 €

RED WINE

Blauer Zweigelt
Vineyard Kloster Pforta, Saale-Unstrut
Zweigelt, dry
Deep red color, tart cherry
36.00 €

SEASONAL BUFFETS

Autumn & Winter

Starters

- Lamb's lettuce with potato dressing and croutons ^{12,22,24}
- Roast beef on 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 potato casserole

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“

47.00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

WHITE WINE

Sauvignon Blanc
Fußer Vineyard, Pfalz
Sauvignon Blanc, dry
Gooseberry, citrus fruit and elder
36.00 €

RED WINE

Mano Negra
Vineyard Philipp Kuhn, Pfalz
Blaufränk. / Carbernet, dry
Black fruits, gingerbread, herbs
48.00 €

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 in foil ⁹
- Halloumi cheese
- 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“

41.00 € 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
30.00 €

RED WINE

Blauer Zweigelt
Vineyard Kloster Pforta, Saale-Unstrut
Zweigelt, dry
Deep red colour, tart cherry
36.00 €

BUFFET RECOMMENDATIONS

Berlin – Brandenburg

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

- Seasonal soup what is growing

Main Course

- Veal boiled fillet with Spreewald horseradish sauce and herb potatoes ^{1,12,21,22}
- Trout fillet „Finkenwerder „on stewed cucumber and boiled potatoes
- Beef roulade with red cabbage and parsley potatoes
- Vegetable and cheese casserole

Dessert

- Red jelly of berries with vanilla sauce ^{8,12}
- Fresh fruit salad
- Grandma's Cheesecake in glass
- Chocolate mousse with raspberry pulp



Buffet Recommendation
„Berlin-Brandenburg“

45.00 € 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
- 31.00 €

RED WINE

- Blauer Zweigelt
- Vineyard of the Pforta monastery, Saale-Unstrut
- Zweigelt, dry
- Deep red colour, tart cherry
- 36.00 €

BUFFET RECOMMENDATIONS

Salads

Couscous salad with almonds
Carrot-celery terrine
Vegetable pâté
Tomato-Mozzarella in a glass
Pea cream with olives ^{2,12}

Soup

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

Main course

Spinach strudel
Stuffed peppers with herbs
Vegetable steak on leek
Potato broccoli pan

Dessert

Fruit salad
Semolina-soy pudding with cherry

Vegan



Buffet Recommendation
„Vegan“

43.00 € 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
34.00 €

RED WINE

Incognito
Vineyard Philipp Kuhn, Pfalz
Dornfelder / Merlot, dry
Black cherries, fine roast aromas
36.00 €

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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Restaurant ALvis | Albrechtstrasse 8 10117 Berlin
Phone: 030/30886-480
bankett@albrechtshof-hotels.de
www.alvis-restaurant.de