

Banqueting folder

Whether you prefer a set menu or one of our buffet options:
The following pages accommodate every taste with diverse
culinary delights for your celebration. In doing so, we would
like to draw your attention to a very special "ingredient":
In our kitchens we use many products from our own organic
farm, Gut Eichethof, and in summer also vegetables from
our own fields.

Our professional team will support you to the best of their
ability and wishes you an unforgettable experience that you
will remember with pleasure for a long time to come!



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Bavarian snack bar

9.50 per person

minimum 25 guests

Snacks

Party pretzel
Pretzel bun
Pretzel confectionery

Spreads

Castle cheese spread
Vegan chive butter

Finger food

Minimum order 25 per variety

Wrap / veal loin / olive /
half-dried tomato / feta cheese /
arugula / tomato basil dip

Prawn / curry mayonnaise /
kimchi / coriander cress
(gluten free)

Asian-style beef tatar /
wasabi mayonnaise /
rice pearls / radish cress
(gluten free)

6.00 per piece

Tramezzini / smoked salmon /
salmon fresh cheese / arugula

Black bread / beetroot /
honey mustard cream cheese /
mustard cress (vegetarian)

Water melon / coconut feta /
citrus vinaigrette / spring leek /
sesame
(vegan, gluten and lactose free)

5.00 per piece

Pretzel buns / Obazda / chives
(vegetarian)

Meat loaf / potato salad /
beer mustard / chives

Roasted grain bread /
avocado cream / tomato salsa /
red shiso cress
(vegan, gluten and lactose free)

4.00 per piece





Build your own menu

Spring (April–June)

Starters

Cod ceviche, mashed sweet potatoes, roasted corn, red onions and coriander

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Vitello tonnato 2.0

Pink veal, flamed tuna, colourful tomatoes, tomato cream, buffalo mozzarella, arugula and pesto

«»«»«»

Deconstructed sushi with avocado tartare, wasabi cream cheese, miso cream kohlrabi kimchi, enoki mushrooms and ponzu sauce

Soups

Cream of asparagus, confit shrimp, basil foam and tomato relish

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Cappuccino of wild garlic with confit egg yolk and daikon cress

Main Courses

Roasted Naturland chicken breast with tamarind jus, pearl couscous, baba ghanoush and tabbouleh

«»«»«»

Pink veal loin with dark beer jus, bacon rösti, caramelised cabbage, red onion jam and horseradish

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Pork medallion under a wild garlic parmesan crust with asparagus gnocchi and fried mushrooms

«»«»«»

Roasted pike-perch, white tomato foam, tomato fregola and baby spinach

Arctic char with wild garlic foam, potato mousseline and asparagus à la crème

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Goat cheese dumplings with goat cheese foam, strawberry rhubarb chutney, fried asparagus and radish salad

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Two kinds of eggplant

Croustillant and finger eggplant with white tomato foam, ratatouille and scamorza polenta

Desserts

Strawberry cold dish with tonka bean ice cream, chocolate brownie, mint pesto and tuile

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Lukewarm chocolate tart with rhubarb compote, basil yoghurt ice cream and honey tuile

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Variation of passion fruit, quark and raspberry





Build your own menu

Summer (July–September)

Starters

Raw marinated salmon in
buttermilk gin broth, dill, romaine
lettuce hearts, mustard caviar,
cucumber, sweet potato mash and
corn crunch

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Veal tartare, shallot vinaigrette,
mustard ice cream, caper
mayonnaise with shaved egg yolk,
mustard chips and watercress

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Gazpacho 2.0

Tomato mousse with olive soil,
bell pepper gel, cucumber pearls,
confit garlic cream, fresh basil and
ciabatta crisp

Soups

Yellow bell pepper soup with
smoked bell pepper foam and
fried salsiccia

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“Polish” cauliflower soup with
crostini, egg² and parsley oil

Main Courses

Pink-roasted beef fillet with
chanterelle cream, mashed
potatoes, green asparagus and
oven tomatoes

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Asian-style duck breast with
teriyaki sauce, mashed sweet
potatoes, roasted wild broccoli and
miso eggplant

«»«»«»

Veal fillet wrapped in serrano ham,
with sage jus, Parmesan gnocchi,
salsiccia vegetables and broad
beans

«»«»«»

Sea bass, chorizo sauce,
fregola sarda and Mediterranean
vegetables

«»«»«»

Melted salmon with white tomato
foam on pearl barley risotto
with mango, cucumber and
Thai asparagus

«»«»«»

Raw marinated tomato, hummus,
tabbouleh, balsamic raisins,
grilled eggplant, falafel, yogurt dip
and herb salad

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Baked zucchini with white bean
puree, beluga lentils, fresh lemon
and chili crisp oil

Desserts

Gin Tonic 2.0

Gin cheesecake with tonic jelly,
currant ragout, mint sorbet,
cucumber and spice meringue

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Duet of white and dark chocolate
with cherries and puffed rice

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Lime yoghurt tartelette
with yuzu curd, mango ragout,
passion fruit sorbet and
chocolate esumpa





Build your own menu

Autumn (October–December)

Starters

Two variations of shrimp with
sweet potato cream, cucumber,
mango, kimchi and wasabi foam

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Caesar 2.0

Grilled romaine lettuce hearts
with Caesar cream, grapefruit,
black bread croutons and Naturland
crispy chicken

«»«»«»

Beetroot tartare with cashew
horseradish cream, beetroot rocket
emulsion, pickled shallots and
mustard cress

Soups

Thai pumpkin soup with lemon-
grass foam, shimeji mushrooms
and rice paper crunch

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Chestnut cream soup with
kirsch foam and guanciale

Main Courses

Pink-roasted venison loin
with venison jus, potato fritters,
roasted cauliflower cream with
hazelnut, roasted wild cauliflower
and rosehip jelly

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Pink-roasted duck breast, duck jus,
braised Hokkaido pumpkin and
potato leek puree

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Onion-topped roast veal loin with
port wine jus, cheese spaetzle and
bacon beans

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Fried pike-perch fillet with
red cabbage broth, nut butter
puree, apple and cabbage

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Cod “bordelaise” with creamy
truffle gnocchi, glazed colourful
carrots and lovage foam

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Two variations of Hokkaido
pumpkin with lemongrass foam,
black rice, baked avocado and
Asian gremolata

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Barley risotto with apple,
spring onions, mountain cheese
and stuffed onion

Desserts

Walnut parfait with apple tart
and cranberry ragout

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Sea buckthorn mousse with
rosehip ice cream, green apple
and roasted almonds

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Chocolate cake with liquid
core, hazelnut cream and wild
berry sorbet





Build your own menu

Winter (January–March)

Starters

Smoked duck breast with
red cabbage kimchi, pear kaffir gel
and Thai curry mayo

«»«»«»

Flamed salmon and confit black
tiger prawn with ponzu, edamame,
mango, beech mushrooms,
coriander and chilli

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Duet of goat cheese

Goat cheese panna cotta and baked
with tomato gel, pumpkin orange
salad, olive soil and pine nuts

Soups

Corn cream soup with chorizo
and tarragon oil

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Carrot and ginger soup with
coconut foam and fried rice ball

Main Courses

Pink-roasted beef tenderloin steak
with fried onion crust, port wine jus,
pumpkin puree and bacon savoy
cabbage

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Naturland chicken breast stuffed
with dried apricot, with sage jus,
two kinds of pumpkin and creamy
mushroom ragout

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Two kinds of pork

Pink fillet and braised belly in
miso marinade, with celery yuzu
cream, shiitake mushrooms and
hoisin cabbage

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Cod with saffron beurre blanc,
mashed potatoes, flamed leeks
and baked capers

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Catfish fried in Jaipur curry with
yoghurt dip, mango coriander salsa
and lentil dal

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Potato gnocchi in herb velouté with
pumpkin vegetables, mushrooms,
baby spinach and pomegranate

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Glazed pointed cabbage with miso,
jus, parsnip ginger cream, two kinds
of Jerusalem artichoke, pickled pear
and hazelnut granola

Desserts

Chocolate brownie with fig,
peanut caramel ice cream and
dulce de leche

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Curd dumplings in thyme crumbs
with ragout of citrus fruits and
vanilla ice cream

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Crème brûlée tarte with lavender
ice cream and two kinds of currant





Build your own menu

Price per person

minimum 30 guests

3-course menu with
Soup / Main course / Dessert
59.00

4-course menu with
Starter / Soup / Main course /
Dessert
76.00

5-course menu with
Starter / Soup / Entremets /
Main course / Dessert
95.00

3-course menu with
Starter / Main course / Dessert
66.00

4-course menu with
Soup / Entremets /
Main course / Dessert
80.00

4-course menu with
Starter / Entremets /
Main course / Dessert
87.00





Gala buffet I

64.00 per person

minimum 60 guests

Starters

Roast beef with roasted garlic aioli, arugula, oven tomatoes and pine nuts

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Roasted black tiger prawn with mango papaya salad, wasabi mayonnaise and coriander

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Beetroot carpaccio with orange balsamic vinaigrette, feta cheese, pistachios and salad tips

Salad

Colourful salad buffet with two different dressings, organic vinegars and organic oils

Soup

Fennel and orange soup with saffron oil

Main Courses

Roasted Naturland chicken breast with rosemary jus, Kenya beans and organic potato gratin

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Melted Arctic char with Prosecco sauce, green asparagus and vegetable risoni

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Baked risotto balls on tomato sauce with olives, artichokes and arugula

Desserts

White poppy seed mousse with raspberry ragout

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Orange and curd pancakes with plum jam and brittle sauce

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Fresh fruit salad

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Home-made ice cream and sorbets from the ice block





Gala buffet II

76.00 per person

minimum 60 guests

Starters

Deconstructed Sushi 2.0 in a glass
Sushi rice, hibiscus gari, wasabi cream cheese, pickled enoki mushrooms and avocado
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Salmon pickled in beetroot with cucumber, sour cream, dill and mustard caviar
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Carne Cruda Piccante
Mediterranean veal tartare with parmesan, arugula and grilled tomato broth

Salad buffet in small glasses and bowls

Lamb's lettuce with Dijon mustard vinaigrette and pickled figs (vegan)
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Caesar salad with bread croutons, Naturland chicken and organic parmesan
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Greek farmer's salad with organic feta
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Tomato and organic mozzarella salad with wild garlic pesto
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Carrot and apple salad (vegan)

Soup

White tomato foam soup with basil oil and semi-dried tomatoes

Main Courses

Pink roasted beef tenderloin carved at the buffet, truffled potato gratin, port wine jus and Mediterranean bean cassoulet
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Cod confit in brown butter on oriental oven vegetables with labneh, pomegranate and bulgur
«»«»«»

Yellow vegetable Thai curry with jasmine rice and peanuts, fresh coriander, chili and lime

Desserts

Fresh fruit platter
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Dark tonka bean mousse with cherry ragout
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Curd dumplings with berry ragout
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Tête de Moine with fig mustard and fresh grapes
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Home-made ice cream and sorbets from the ice block





Mediterranean buffet

69.00 per person

minimum 60 guests

Starters

Octopus salad with celery and
lemon oil

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Vitello tonnato

Pink boiled veal fillet with
tuna sauce, capers and salad tips

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Vegetarian antipasti selection

Salad

Colourful salad buffet with
two different dressings, organic
vinegars and organic oils

Soup

Tomato cream soup with
basil pesto

Main Courses

Braised veal knuckle with
gremolata, glazed vegetables and
herb polenta au gratin

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Saltimbocca of Naturland chicken
with risotto alla Milanese and
artichoke zucchini vegetables

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Fried gilthead with lemon caper
butter, Mediterranean oven
vegetables and rosemary potatoes

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Zucchini piccata with tomato sauce
and gnocchi with grated Montello

Desserts

Homemade limoncello tiramisu

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Basil panna cotta with
strawberry sauce

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Cheese selection
with grapes and breadsticks





Bavarian buffet

66.00 per person

minimum 60 guests

Starters

Bavarian Vitello

Pink boiled veal fillet with pumpkin seed oil mayonnaise, marinated vegetables and red onions

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Pretzel dumpling carpaccio with mushroom salad, arugula and cherry tomatoes

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Hearty snack with Emmental, smoked meat and cheese spread

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Pretzels and farmer's bread

Salad buffet to build-yourself

Lettuce and raw vegetables with two different dressings, organic vinegars and organic oils

Salad buffet in small glasses and bowls

Bavarian style coleslaw
Potato and cucumber salad,
Swiss sausage salad
Bavarian bread salad with
bacon and cheese

Soup

Potato soup with bacon and fresh chives

Main Courses

Two kinds of crusty roast

Pork shoulder and belly with caraway jus, Bavarian cabbage and potato dumplings!

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Poached catfish fillet in spicy apple stock with root vegetable strips, fresh horseradish and herb potatoes

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Cheese dumplings with sage butter and spinach vegetables

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Bavarian ancient wheat risotto with braised leeks (vegan)

Desserts

Bavarian cream with raspberry sauce

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Yeast dumplings with vanilla sauce and plum jam

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Fruit salad





Route 66 buffet

76.00 per person

minimum 60 guests

Starters

Roast beef with
chipotle mayonnaise and
pickled pearl onions

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Fried black tiger pawns with
basil mayonnaise and tomato salsa

Salad buffet to build-yourself

Lettuce and raw vegetables with
two different dressings, organic
vinegars and organic oils

Salad buffet in small glasses and bowls

Potato salad
Farmer's salad
Tomato and organic
mozzarella salad
Organic pasta salad with
sun-dried tomatoes

For the grill (weather permitting)

Chilli cheese sausages
Beef tenderloin steaks
Pork fillet skewers
Glazed corn on the cob

From the kitchen

Fried Naturland chicken
Shrimp skewers
Marinated grilled cheese

Side dishes

Jacket potatoes
Stuffed tomatoes
Vegetables for the grill
Herb butter baguette

Choice of various dips

Organic barbecue sauce selection
Sour cream
Herb butter
Chimichurri

Desserts

Cheesecake cream
with flambéed pineapple ragout
in a glass

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Chocolate brownie with
salted caramel

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Ben & Jerry's
ice cream selection

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Platter of fresh fruit





Barbecue buffet

54.00 per person

minimum 60 guests

Starters

Vegetarian antipasti selection

Salad

Colourful salad buffet with two different dressings, organic vinegars, organic oils and the following classic salads:

Coleslaw

Potato and cucumber salad

Organic pasta salad with sun-dried tomatoes

For the grill

Pork neck steaks

Organic sausages

Beef rump steaks

Marinated Naturland chicken breast fillets

Side dishes

Jacket potatoes

Glazed corn on the cob

Vegetables for the grill

Choice of various dips

Organic barbecue sauce selection

Organic quark with herbs

Organic butter with herbs

Lemon wedges

Desserts

Chocolate mousse with fresh berries

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Donuts

«»«»«»

Fresh fruit salad

Burger buffet

49.00 per person

minimum 60 guests

Burger

Beef patty

Falafel

Halloumi

Baked halibut

Pulled pork

Vegetables for the grill

Burger kit

Small burger buns

Bacon

Tomato, cucumber, lettuce,

pickled gherkin

Braised beer onions

Roasted onions

Fresh onions

Cheddar

Cheese sauce

Selection of barbecue sauces

Guacamole

Side dishes

Wedges

Jacket potatoes

Onion Rings

Mac & Cheese

Coleslaw

Desserts

Donuts

«»«»«»

Ben & Jerry's ice cream selection

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Fresh fruit salad





For our little guests

Menu suggestion

Pancake soup

«»«»«»

Small Viennese schnitzel
with French fries,
mayonnaise and ketchup
or

Cheese spätzle
with roasted onions

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Small sundae with
chocolate and vanilla ice cream

21.00 per child

Plated dishes (max. 3 per event)

Pancake soup

4.50

Small Viennese schnitzel
with French fries,
mayonnaise and ketchup

11.00

Fish fingers
with French fries,
mayonnaise and ketchup

11.00

French fries,
mayonnaise and ketchup

4.50

Home-made Spätzle
with sauce

8.00

Pasta with Tomato sauce
and parmesan

7.00

Buffet

Your children can also participate in
the buffet you have chosen. In that
case we offer the following:

Children from 0 to 2 years free of charge

Children from 3 to 6 years 30 %

Children from 7 to 14 years 50 %

Children's feast

19.00 per child

minimum 8 children

The children will receive plates
with the feast of your choice directly
at the table.

Dishes

Chicken nuggets

Fish fingers

Spaghetti Bolognese

French fries

with mayonnaise and ketchup

Mashed potatoes

Carrot vegetables

Pasta

Mayonnaise & ketchup

Sweet & sour sauce

Parmesan

Dessert

Small sundae with
chocolate and vanilla ice cream





Midnight snack

*minimum 20 guests

Chili con carne* with crème fraîche and farmer's bread	10.00	Selection of specialties with farmer's bread	16.00	Hotdog station*
Chili sin carne* with soy yoghurt and farmer's bread	10.00	Cheese selection with grapes, nuts, fig mustard and walnut bread	17.00	Do-it-yourself, with classic toppings
Goulash soup* and farmer's bread	8.00	Pulled pork in a jar* with coleslaw, pickled gherkins, red onions, barbecue sauce and baguette	13.00	9.00 per person
Curry sausage in a jar* with white bun	10.00			





Beverages

Own label

Camers Brut 0.75l 35.00

Sparkling wines

Geldermann Sekt Rosé 0.75l 45.0

Alcohol-free sparkling wine

Flick Sparkling 0.75l 35.00

Mixed drinks

Castle Drink 0.2l 8.00

Castle creation of the season

Aperol Spritz 0.2l 8.00

Aperol, Camers Brut

Lillet Basil 0.2l 8.00

Lillet, Balis Basil, lime

HIM Spritz 0.2l 8.00

Raspberry essence, Ramazzotti

Rosato, Camers Brut, soda

Mango Spritz 0.2l 8.00

Lillet, mango syrup,

Camers Brut

Rosato Mio 0.2l 8.00

Ramazzotti Rosato,

Camers Brut

Non-alcoholic mixed drinks

Cosmo Spritz 0.2l 6.50

Flick Sparkling, Balis Cosmo

Fruit Spritz 0.2l 6.50

Monin (Peach, Rhubarb, Pear,

Red Fruits or Passion fruit),

Flick Sparkling

Crodino 0.2l 6.50

Soft drinks

Castle water 0.7l 5.50

Adelholzener Gourmet 0.25l 2.60

Classic or naturell 0.75l 6.30

Coca Cola, 0.2l 2.80

Coca Cola light, Cola Mix 0.4l 4.00

or Lemonade

Wolfra fruit spritzer 0.2l 2.90

Apple, currant, rhubarb 0.4l 4.30

or passion fruit

Beers

Kapplerbräu lager 0.5l 4.20

Kapplerbräu dark 0.5l 4.20

Pater Simon 0.33l 3.80

Huber wheat beer 0.5l 4.30

Huber wheat beer light 0.5l 4.30

Huber wheat beer 0.5l 4.30

alcohol-free

Shandy 0.5l 4.20

Beer with lemonade

Russ 0.5l 4.30

Wheat beer with lemonade

Coke with wheat beer 0.5l 4.30

Fruit brandies

Castle brandies from our

Gut Eichethof:

Apple 2cl 4.90

Pear, Grape, Damson 2cl 5.00

Quince 2cl 5.90

Bitter

Amaro Ramazzotti 2cl 3.50

Amaro Averna 2cl 3.50

Grappa

Grappa Nonino 2cl 5.90

Hot beverages

Cup of coffee 3.80

Cappuccino 4.00

Espresso 3.20

Espresso macchiato 3.50

Double espresso 4.50

Double espresso macchiato 4.50

Latte macchiato 4.50

Milk coffee 4.50

Hot chocolate 3.80

Mug of tea from Trum Tea 3.80

Pot of coffee or tea 25.59





Beverages

Cocktails and longdrinks
from our mobile bar

Caipirinha <i>Cachaça</i> <i>Cane sugar, limes</i>	10.00	Horse's Neck <i>Bourbon Whiskey</i> <i>Ginger ale, bitters</i>	9.50
Mojito <i>Rum</i> <i>Cane sugar, mint,</i> <i>lime juice, soda</i>	10.00	Sea Breeze <i>Vodka</i> <i>Cranberry juice, grapefruit juice</i>	9.50
Raspberry Mojito <i>Rum</i> <i>Cane sugar, raspberries,</i> <i>mint, lime juice, soda</i>	10.00	Lynchburg Lemonade <i>Tennessee Whiskey</i> <i>Curaçao, lime juice, lemonade</i>	10.50
Mule <i>Vodka</i> <i>Ginger beer, lime juice</i>	9.50	Dark & Stormy <i>Goslings Black Seal Rum</i> <i>Ginger beer, lime juice</i>	9.50
Munich Mule <i>Dry Gin</i> <i>Ginger beer, lime juice</i>	9.50	Paloma <i>Tequila Blanco 100 % Agave</i> <i>Pink grapefruit, lime juice</i>	9.50
Mexican Mule <i>Tequila Blanco 100 % Agave</i> <i>Ginger beer, lime juice</i>	9.50	Ipanema <i>Ginger ale</i> <i>Cane sugar, limes</i>	7.50
Gin Tonic <i>London Dry Gin</i> <i>Tonic water</i>	9.50	Mosquito <i>Ginger ale</i> <i>Cane sugar, mint, lime juic</i>	7.50
Cuba Libre <i>Rum</i> <i>Coca Cola, limes</i>	9.50		

