

LUNCH

Buffet 1

Madeira

STARTERS

Russian Egg with Crispy Bacon Bites

Oven-roasted Zucchini
with Goat Cheese

Oven-roasted Zucchini 
With grilled Tofu and Chimichurri

SOUP

Sweetcorn Chowder
with Crevetten

SALAD

Sweet Potato with Braised 
Balasamic Tomatoes and Rocket

Roasted Artichoke Salad 
With Lettuce and Fresh Grapefruit



MAIN COURSES

Halibut Fish Dumpling
With Lemon and Chervil Sauce

Roasted Suckling Pig Leg
with Gravy

Veal Schnitzel
with Parsley Potatoes and Cranberry Jam

DESSERTS

Pecan Pie with Salted Caramel Pecans
Blueberry Mousse with Fresh Blueberries 
Crème Brûlée

(G) Gluten-Free, (V) Vegan, (L) Lactose-Free, (N) No Sugar Added

LUNCH

Buffet 2

Madeira

STARTERS

Chargrilled Leeks
Blue Cheese Dip

Shrimp Salad
Vermouth | Popped Red Quinoa | Tarragon (G,L)

Chargrilled Leeks 
Salsa Dip

SOUP

Cabbage Soup
Oxtail | Vegetable Pearls (G,L,N)

Broccoli Cream Soup 

SALAD

Green Mixed Lettuce
Shredded Carrots | French Dressing (G,LN)

Green Mixed Lettuce 
Shredded Carrots | Vinaigrette Dressing (G,L)



MAIN COURSES

Sicilian Tuna Steak
Tomato-Olive-Ragout | Barley Stew (L)

Herb-breaded Chicken Breast
Crudites | Tartar Sauce

Roasted Pork Tenderloin
Lemon Roasted Carrots (G,L)

Italian Gnocchi 
Tomato Cardamom Sauce (L)

DESSERTS

Paris Brest
Praline Cream Mousseline

Homemade Raspberry Macaroons

Apple Tart Tatin (G,L) 

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Buffet 3

Madeira

STARTERS

Anti-Pasti
Parm a Ham | Garlic Bread (L)

Thai Minced Pork
Noodle Salad (N)

Anti-Pasti 
Garlic Bread (L)

SOUP

Clear Tomato Soup 
Confit Tomatoes (G,L,N)

Cauliflower Cream Soup
Crispy Serrano Ham (G)

SALAD

Sweet Potato Salad
Poached Egg (G,L)


Sweet Potato Salad
Pumpkin Oil | Pumpkin Seed (G,L)



MAIN COURSES

Baked Parsley Ocean Perch
Tomato Remoulade (G)

Braised Masala Lamb
Basmati Rice (G,L)

Teriyaki Chicken
Roasted Root Vegetables

Beetroot Risotto
Grapes | Raisins | Goat Cheese (G)

Barley Pilaf with Vegetables (L) 

DESSERTS

Tocino de Cielo

Nutella Gateau
Hazelnut Cream | Whipped Ganache

Red Wine Poached Pear (G,L) 

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Buffet 4

Madeira

STARTERS

Marinated Fennel
Smoked Salmon | Fresh Grapefruit

Aloo Tikki Potato Cake 
Pea | Chutney Dip

SOUP

Carrot Soup
Coriander Sesame (G,N)

Vegetable Cream Soup 
(G,L)

SALAD

Mixed Lettuce
Potato Bacon Dressing (G,N)

Mixed Lettuce 
Potato Dressing (G,N)



MAIN COURSES

Pan-fried Seabream
Julienne Vegetables | Lentil | wine Sauce (G,L,N)

Pink Duck Breast
Mushroom | Potato Truffle Puree | Ratatouille

Wild Boar Ragout
Braised Cherry Tomatoes

Chargrilled Eggplant 
Chimichurri

DESSERTS

Flan Parisienne
Berries

Caramel Profiteroles

Lemon Plant-Based Cream 

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Buffet 5

Madeira

STARTERS

Filled Bresaola Rolls
Cream Cheese | Kohlrabi Carpaccio

BBQ Style Cauliflower 
Ranch Dressing

SOUP

Mediterranean Cheese Soup
Anchovies

Strawberry Watermelon Gazpacho 
Basil | Toasts

SALAD

Shredded Sweet Potato 
Sunflower Seeds | Parsley



MAIN COURSES

Sweet & Sour Fish

Veal Loin Stew
Macaire Potatoes | | Mushrooms | Brandy

Chicken and Mushroom Ragout

Vegetable Lasagne 
Tomato Sauce

DESSERTS

Pistachio Financier
Raspberry compote

Vanilla Eclairs

Coconut-Ginger Sago Pudding 
Caramelized Pineapple

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Buffet 6

Madeira

STARTERS

Matjes Fillet
Apple Tartare | Creamed cucumber | Pumpernickel (N)

Boiled Veal Breast
Caviar | Baby Potatoes (G,L)

Celery & Apple Tartare 
Creamed Cucumber | Pumpernickel (L,N)

SOUP

Oxtail Consommé (G,L,N)

Greek Pinto Bean Soup (L) 

SALAD

Mixed Lettuce 
Roasted Sunflower Seed |
Pumpkin Seeds | Grapes



MAIN COURSES

Grilled Red Mullet Fillet
Vegetable Ragout | Fried Cauliflower (L,N)

Grilled Minute Steak
Gravy (G,N)

Tuscan Mixed Meat Casserole
Vegetables | Rosemary Potatoes

Stir-Fried Squid (L)

Hasselback Al Forno 
Roasted Root Vegetables | Linsen | Spinach | Yogurt

DESSERTS

Chilean Torta Milhojas (Thousand Layer Cake)

Alfajor
Spiced Shortcake Cookies | Dulce de Leche | Chocolate

Chilean Panna Cotta 

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Buffet 7

Madeira

STARTERS

Smoked Duck Breast
Marinated Pears | Roquefort Cream

Olive Toast
Rocket Leaves | Marinated Salmon (N)

Oliven Toast 
Rocket Leaves | Marinated Mushrooms

SOUP

Chicken Cream Soup

Kohlrabi Cream Soup (L) 

SALAD

Mixed Salad 
Sweet Shallots |
Orange Dressing



MAIN COURSES

Grilled Tuna with Szechuan Sauce (L)

Creamy Dill mixed Seafood
(G,N)

Boiled Beef
Sauteed Zucchini | Grilled Eggplant (G,L)

Stuffed Chicken with Morel Sauce
Potato Gratin | Cauliflower (G,L)

Swiss Chard Risotto 
Morel | Chives (G,L,N)

DESSERTS

Peach Melba
Raspberry | Biscuit

Chocolate Sponge Roll

Peach Melba with Sorbet 
(G,L)

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Buffet 8

Madeira

STARTERS

Plaice Roulade
Olives | Spinach Leaves | Mustard Dressing (G,L)

Marinated Vine Tomatoes 
Sunflower Seeds | Pea Puree (G,L,N)

SOUP

Potato Leek Soup (G,N)

Vegetable Minestrone (L) 

SALAD

Mediterranean Vegetables 
Herb Oil | Olive Oil (G,L)



MAIN COURSES

Fish Manchurian (L)

Turbot
Sweet Chili | Lime Butter (G,L)

Rosemary Grass-fed Lamb Chops
Mint Applesauce (G,L)

Herb-Grilled Maispoularde
Red Chili Oil | Steamed Vegetables

Impossible “Meat” Balls 

DESSERTS

St. Honore
Caramel Vanilla Cream | Puff Pastry | Caramel Profiteroles

Bavarian Cream
Mango & Passion Fruit Compote

Plant-Based Coffee Panna Cotta 
(G,L)

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