

Buffets

2019

**Gustav-Stresemann-Institut e.V.
Langer Grabenweg 68, 53175 Bonn
Phone: 0228 / 8107-0, Fax: 0228 / 8107-198**

Buffet “Go Green, cooking with herbs and spices”

(for reservations of 20 and up)

Starters

Chickpea salad with chili
Potato salad with cress
Mushroom salad with rosemary
Beef with Frankfurt “green sauce”
Pasta salad with curry and fruits
Green salad with herbal dressing

Breadbasket, butter and cream cheese and chive dip

Soup

Basil soup

Main course

Gnocchi in wild herbal sauce
with tomato vegetables

Pork neck steaks with
pepper cream sauce and potato au gratin

Dessert

Vanilla pudding in a glass
Yoghurt cream with apple and cinnamon
Fresh fruit salad with mint

EUR 22.00

Buffet “A taste of Cologne”

(for reservations of 20 and up)

Starters

“Halve Hahn” dark rye roll topped with gouda
Savory blood sausage and liverwurst with onion rings
“Frikadellche” small frikadeller on coleslaw
Potato salad with bacon and onions
“Hirringschlot” herring salad with apple, potato and beetroot
Cucumber salad with dill
Green salad with potato and yoghurt dressing

Breadbasket, butter and schmaltz

Soup

“Bunnezupp” Cologne-style bean soup

Main course

“Rievekoche” potato fritters
with stewed apples

“Jeschnetzeltes” beef stroganoff
with mushrooms and sour cream with “spaetzle” (Swabian-style noodles)

“Brode” meatloaf with beer sauce
with broad beans and fried potatoes

Dessert

Gelatin dessert served in a “Kölsch” glass
Rice pudding with Morello cherries
Fresh fruit salad

EUR 24.00

**Recommended beverage: Sion Kölsch (beer specialty of Cologne)
in 10-liter keg for self-service**

Buffet “Great taste, low calorie meals”

(for reservations of 20 and up)

Starters

Tomato and cucumber salad with citrus peel
Mixed bell pepper salad with tuna
Tofu slices “Asian-style”
Sprout salad with fried pineapple
Thin slices of boiled beef with herbal marinade
Green salad with yoghurt dressing

Breadbasket, whole wheat bread and coriander dip

Soup

Chinese beef broth with Mu Err mushrooms

Main course

Tomatoes filled with
risotto and grains

Steamed Thai catfish filet with frothy curry sauce
with fennel and potatoes boiled in their skins

Grilled chicken breast
on Mediterranean vegetable bed

Dessert

Buttermilk raspberry shake
Cream cheese with mango
Fresh fruit salad

EUR 26.00

Buffet “Pasta delights”

(for reservations of 20 and up)

Starters

Tomato mozzarella with pesto sauce
Pasta salad with artichokes
Mushroom heads sautéed in olive oil
White bean and tuna salad
Bell pepper salad with olives and basil
Green salad with balsamic dressing

Breadbasket, ciabatta and butter

Soup

Tomato soup with ricotta cheese

Main course

Tortellini with vegetable filling in cream cheese sauce
with steamed broccoli

Salmon lasagna with spinach and lemon sauce

Colorful pasta dish with chicken breast strips,
zucchini, olives and cherry tomatoes

Dessert

Cappuccino mousse served in a cup
Vanilla cream with oranges in Campari
Fresh fruit salad

EUR 25.00

Recommended beverage: Bardolino (red wine) from Italy

Buffet “Summer grill party”

(for reservations of 20 and up)

Starters

Mediterranean potato salad
Greek salad with feta cheese
Coleslaw “sweet-sour”
Sautéed eggplant slices
Green salad with two types of dressing

Breadbasket, pita bread, herb butter and butter

Soup

Chilled cucumber soup

Main course

Colorful vegetable kabobs with
zucchini, onion and mushrooms

Rosemary potatoes with herbal cream cheese dip

Spicy marinated pork neck steaks
with barbecue sauce

Grilled bratwurst with mustard

Marinated lamb chops with aioli

Dessert

Layered vanilla and chocolate cream
Lemon-flavored gelatin dessert with cream
Fresh fruit salad

EUR 27.00

**Recommended beverages: Sion Kölsch and Jever Pils (beer) from
the keg**

Buffet “Beethoven’s culinary biography”

(for reservations of 20 and up)

Starters

Raw food salad with walnuts
Bean salad with bacon and herbs
Rustic platter with aspic, blood sausage and liverwurst
Cooked celery salad in cream
Halved eggs with sorrel sauce
Green salad with potato and herb dressing

Breadbasket, rye rolls, butter and schmaltz

Soup

Lentil soup “Bonn-style” with root vegetables

Main course

Swabian-styled ravioli with vegetable filling

Sautéed salmon filet with white wine sauce with broccoli and mixed rice

“Wiener Schnitzel” pork cutlet with parsley-seasoned potatoes

Cheese

Cheese platter from different German regions

Dessert

White mousse with blackberries
Apple strudel with sour cream
Vanilla and poppy seed cream
Fresh fruit salad

EUR 29.00

Recommended beverage: Spätburgunder (red wine) from the Ahr region dry or semi-dry

Buffet “Wine trip in the Emilia Romagna”

(for reservations of 20 and up)

Starters

Tomatoes with mozzarella and basil
Veal with tuna sauce and olives
Ribbon noodles in herb marinade with smoked salmon
Seafood salad with balsamic vinegar
Zucchini mushroom salad
Gnocchi with rocket pesto and parmesan
Green salad with balsamic and yoghurt dressing

Breadbasket, ciabatta, small rolls and butter

Soup

Peperonata cream soup
with toasted white bread

Main course

Cannelloni filled with spinach and ricotta in a chardonnay sauce
Piccata from turkey on tomato spaghetti topped with basil cream sauce

Osso Buco from veal smothered in red wine (sangiovese),
with Romanesco broccoli and rosemary potatoes

Cheese

Italian cheese platter with cooked onions

Dessert

Tiramisu with mascarpone
Orange Campari cream
Wine cream with Marsala
Fresh fruit salad

EUR 33.00

**Recommended beverages: Chardonnay and Cabernet Sauvignon
from Emilia Romagna**