

## Buffets

### Regional Buffet

Regional potato salad  
Regional meat platter with ham, coppa and paté  
Smoked regional brown trout with horseradish cream  
Extensive salad bar with dressings en toppings

Regional mustard soup

Regional ham with pepper sauce  
Regional meat stew  
Seasonal vegetables  
Roseval roasted potatoes

Chocolate mousse  
Apple pastry  
Fruit salad

**€ 27,50 per person (min. 25 persons)**

## **Create your own buffet!**

We serve the following buffets for groups of 25 persons or more. You can create your own buffet. First you choose a buffet, then you choose a content. Of course, our chefs can also prepare alternative dishes for those with special dietary requirements.

**Prices are per person and are current for 2019**

### **Buffet Ailbertus**

3 starters, 1 soup, 2 main dishes with 2 sauces,  
1 potato or pasta side dish, 1 vegetable side dish, 3 desserts

**€ 27,50 per person (min. 25 persons)**

### **Buffet Rolduc**

3 starters, 1 soup, 2 main dishes with 2 sauces,  
2 potato or pasta side dishes, 1 vegetable side dish, 3 desserts

**€ 29,50 per person (min. 25 persons)**

### **Buffet Fabritius**

3 starters, 1 soup, 3 main dishes with 3 sauces,  
1 potato or pasta side dish, 1 vegetable side dish, 3 desserts

**€ 32,50 per person (min. 25 persons)**

### **Buffet Walram**

4 starters, 1 soup, 3 main dishes with 3 sauces,  
2 potato or pasta side dishes, 1 vegetable side dish, 4 desserts

**€ 35,50 per person (min. 25 persons)**

### **Buffet Embrico**

5 starters, 1 soup, 3 main dishes with 3 sauces,  
2 potato or pasta side dishes, 1 vegetable side dish, 4 desserts

**€ 37,50 per person (min. 25 persons)**

### **Buffet Rococo**

4 starters, 1 soup, 3 main dishes with 3 sauces,  
1 potato or pasta side dish, 1 vegetable side dish, complete dessert buffet

**€ 42,50 per person (min. 25 persons)**

## **Starters**

### **Fish**

Home smoked salmon with lime cream  
Smoked mackerel  
Smoked trout with dill-Mayonnaise  
Grilled tuna with oriental dressing  
Poached salmon  
(€ 2,50 supplement per person)  
Shrimp cocktail  
Soused herring with diced onion  
Fish terrine

### **Meat**

Beef carpaccio with truffle cream and Parmesan  
Regional potato salad  
Vitello tonnato  
Regional meat platter: ham, coppa, pâté  
Beef cannelloni with oriental marinated vegetables  
Ham with melon  
Baked roast beef with sesame dressing

### **Vegetarian**

Vegetable garden: strained yoghurt and marinated vegetables  
Salad Caprese: tomato, mozzarella and basilicum  
Gazpacho  
Home smoked Gouda 48+ cheese with walnuts and rocket  
Roasted vegetables with olives

*All our starters are served with different salads, dressings and toppings,  
traditionally baked bread and butter*

## **Soups**

Seasonal soup  
Creamy capsicum soup  
Beef broth  
Chicken broth  
Regional mustard soup

### **Main dishes**

#### **Meat**

Baked beef sirloin steak  
Baked veal steak  
Sous vide leg of lamb  
Braised regional pork neck  
Baked regional chicken fillet

*You can choose the following sauces:  
red wine, truffle, regional mustard or rosemary*

#### **Fish**

Oven baked salmon  
Baked pike-perch  
Grilled butterfish  
Baked barramundi

*You can choose the following sauces:  
antiboise, white wine, Hollandaise, lobster*

#### **Vegetarian dishes**

Stuffed zucchini with quorn  
Goat cheese, aubergine, capsicum and zucchini casserole  
Vegetarian lasagna  
Ravioli filled with goat cheese and honey  
Portobello filled with couscous

### **Potato and pasta side dishes**

Potato gratin  
Oven baked roseval potatoes  
Baked small potatoes  
Penne with pesto

### **Vegetable side dishes**

Seasonal vegetables  
Ratatouille  
Stir-fried vegetables  
Cauliflower with bechamel sauce

### **Cheeses and desserts**

#### **Cheese**

5 local cheeses  
Syrup from Eys, fruit loaf, grapes and walnuts

**€ 1,50 extra per person**

#### **Desserts**

Chocolate mousse  
Chocolate hazelnut bomb  
Profiterole pyramid  
Forest fruits cake  
Miserable  
Cheesecake  
Siberian omelette  
Fruit salad  
Bavarian cream