

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
Bavaroise