



BUFFET RECOMMENDATIONS 2024

BY RESTAURANT ALVIS | MARTAS HOTEL ALBRECHTSHOF



BUFFET RECOMMENDATIONS 2024

We are offering our buffets for groups of at least 30 people.

All prices include value-added tax (VAT).

Spring & Summer

SEASONAL BUFFETS

Starters

- Mixed salad with herb vinaigrette and thyme croutons ^{1,2,3,6}
- Tomato and cucumber salad
- Marinated salmon fillet with mustard-dill-sauce ^{9,22}
- Smoked ham from Berlin with pasta salad ^{1,2,24}

Soup

- Iced tomato soup ^{1,8,12,24}

Main Course

- Stripes of beef fillet with ribbon noodles ^{1,2,6,12}
- Pike perch fillet with lemon sauce and rice ^{1,8,12}
- Vegetable steaks
- Pepper
- Glazed potatoes ¹²

Dessert

- Semolina flummery with stewed apples
- Vanilla cream
- Cream of ricotta with apricots



Buffet Recommendation
„Spring & Summer“
46,00€ p.p.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

WHITE WINE

- Riesling
Vineyard Robert Weil, Rheingau
Riesling, dry
peach scent, fine acidity, spicy
40,00 €

RED WINE

- Blauer Zweigelt
Vineyard Kloster Pforta, Saale-Unstrut
Zweigelt, dry
deep red color, sour cherry
36,00 €

SEASONAL BUFFETS

Autumn & Winter

Starters

- Lamb's lettuce with potato dressing and croutons ^{1,22}
- Roast beef on Waldorf salad
- Deer pâté with marinated blackberries ^{1,14,24}

Soup

- Turnip soup with whole bread croutons

Main Course

- Roast venison with red cabbage and potato cookies
- Salmon fillet, dill sauce and jasmine rice
- Pumpkin potato casserole

Dessert

- Nougat mousse with apricot and nuts ^{8,12,14,15,16,17}
- Homemade apple strudel with vanilla sauce ^{1,8,12,13,24}



Buffet Recommendation
„Autumn & Winter“
46,00 € p.p.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

WHITE WINE

- Sauvignon Blanc
Vineyard Fußer, Pfalz
Sauvignon Blanc, dry
Gooseberry, citrus fruit and elder
36,00 €

RED WINE

- Mano Negra
Vineyard Philipp Kuhn, Pfalz
Blafränk. / Carbernet, dry
Black fruits, gingerbread, herbs
48,00 €

Barbecue Buffet „Courtyard“

BUFFET RECOMMENDATIONS

Starters

- Pasta salad ^{1,8}
- Coleslaw ^{24,25}
- Tomato salad ^{24,25}
- Cucumber salad ^{24,25}
- Herring tartare ⁹
- Potato salad ¹²
- Meatball platter ^{1,8}
- Smoked fish platter ²⁴
- Bread and butter ^{1,12}

Soup

- Seasonal soup ^{1,12,13,21,22}

BBQ

- Pork steak ²⁴
- Bratwurst ²⁴
- Spare ribs ²⁴
- Prawn skewer ⁷
- Halloumi cheese
- Grilled vegetables (eggplant, celery, zucchini, pepper)

Side dishes

- Baked potatoes ¹²
- Wedges ¹²
- Various sauces
- Barbecue sauce, ketchup, sour cream, mustard ¹²

Dessert

- Red berry compote with vanilla sauce ^{8,12}
- Fruit salad
- Sliced fruit (seasonal)



Barbecue Buffet
„Courtyard“
46,00 € p.p.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

WHITE WINE

bhöfer Mönchshütte
Vineyard of Hans Wirsching, Franken
Müller-Thurgau, dry
Scent of fresh nutmeg, juicy citrus notes
30,00 €

RED WINE

Blauer Zweigelt
Vineyard Kloster Pforta, Saale-Unstrut
Zweigelt, dry
Deep red colour, tart cherry
36,00 €

Barbecue Buffet „Courtyard +“

BUFFET RECOMMENDATIONS

Starters

- Pasta salad ^{1,8}
- Coleslaw ^{24,25}
- Tomato salad ^{24,25}
- Cucumber salad ^{24,25}
- Herring tartare ⁹
- Potato salad ¹²
- Meatball platter ^{1,8}
- Smoked fish platter ²⁴
- Bread and butter ^{1,12}

Soup

- Seasonal soup ^{1,12,13,21,22}

BBQ

- Salmon in foil ²⁴
- Rumpsteak
- Marinated chicken breast
- Spare ribs
- Prawn skewer ⁷
- Halloumi cheese
- Grilled vegetables (eggplant, celery, zucchini, pepper)

Side dishes

- Baked potatoes ¹²
- Wedges ¹²
- Various sauces
- Barbecue sauce, ketchup, sour cream, mustard ¹²

Dessert

- Red berry compote with vanilla sauce ^{8,12}
- Fruit salad
- Sliced fruit (seasonal)



Barbecue Buffet
„Courtyard +“

70,00 € p.p.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

WHITE WINE

bhöfer Mönchshütte
Vineyard of Hans Wirsching, Franken
Müller-Thurgau, dry
Scent of fresh nutmeg, juicy citrus notes
30,00 €

RED WINE

Blauer Zweigelt
Vineyard Kloster Pforta, Saale-Unstrut
Zweigelt, dry
Deep red colour, tart cherry
36,00 €

BUFFET RECOMMENDATIONS

Berlin - Brandenburg

Starters

Various salads

Small meatballs with pickled vegetables ^{1,8,12}

Spicy jellied knuckle of pork in a remoulade sauce ^{12,24}

Famous Berlin "Currywurst" with potato salad in a glass ^{12,22,24}

Marinated and smoked regional fish specialties

Soup

Seasonal soup what is growing

Main Course

Veal boiled fillet with Spreewald horseradish sauce and herb potatoes

Trout fillet „Finkenwerder „on stewed cucumber and boiled potatoes ^{12,25}

Vegetable and cheese casserole ^{8,12,25}

Dessert

Red jelly of berries with vanilla sauce ^{8,12}

Fresh fruit salad

Chocolate mousse with raspberry pulp



Buffet Recommendation
„Berlin-Brandenburg“

50,00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

WHITE WINE

Grüner Silvaner

Vineyard of the Pforta monastery, Saale-Unstrut

Silvaner, dry

Gentle fruit notes, hay aroma

31,00 €

RED WINE

Blauer Zweigelt

Vineyard of the Pforta monastery, Saale-Unstrut

Zweigelt, dry

Deep red colour, tart cherry

36,00 €

BUFFET RECOMMENDATIONS

Salads

Couscous salad with almonds
Carrot-celery terrine
Vegetable pâté
Tomato-Mozzarella in a glass
Pea cream with olives
Butter, oils, bread

Soup

Tomato soup

Main course

Spinach strudel
Stuffed peppers with herbs
Vegetable steak on leek
Potato broccoli pan

Dessert

Fruit salad
Semolina-soy pudding with cherry

Vegan



Buffet-Empfehlung
„Vegan“

48,00 € p.P.
inkl. Brot und Butter
zur Vorspeise und Suppe

WINE RECOMMENDATIONS

WHITE WINE

Enselberg Grauburgunder
Weingut Abril, Baden
Grauburgunder, dry
Ripe pears, sweet plums
34,00 €

RED WINE

Incognito
Vineyard Philipp Kuhn, Pfalz
Dornfelder / Merlot, dry
Black cherries, fine roast aromas
36,00 €

ALLERGENS

Wheat	01
Rye	02
Barley	03
Oats	04
Spelt	05
Khorasan wheat	06
Crustaceans	07
Eggs	08
Fishes	09
Peanuts	10
Soybeans	11
Milk	12
Almonds	13
Hazelnuts	14
Walnuts	15
Cashew	16
Pecans	17
Brazil nuts	18
Pistachios	19
Macadamia	20
Celery	21
Mustard	22
Sesame seeds	23
Sulfur dioxide and sulphites	24
Lupins	25
Molluscs	26



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