



BUFFET-RECOMMENDATIONS 2019

BY RESTAURANT ALVIS | HOTEL ALBRECHTSHOF



BUFFET RECOMMENDATIONS 2019

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

All prices include value-added tax (VAT).

SEASONAL BUFFETS

Spring & Summer 1

Starters

Green salad with yoghurt dressing
Tomato salad
Cucumber salad
Feta cheese in olive oil with dried tomatoes and spring onions
Bread and butter

Soup

Creamy apple celery soup with rye bread croutons

Main Course

Turkey strips with mixed vegetables rice
Perch fillet with cucumber leek vegetables and dill potatoes
Vegetables schnitzel with tomato sauce and potatoes

Dessert

Seasonal fruit tartlets
Vanilla cream with chocolate sauce
Stracciatella cream with strawberry-rhubarb



Buffet Recommendation
„Spring & Summer 1“

39.00 € p.P.
incl. bread and butter
served with starters | soup

WINE-RECOMMENDATIONS

WITHE WINE

Iphöfer Silvaner
Vineyard of Hans Wirsching, Franken
Silvaner, dry
delicate scent of mint, apple, quince, pear
27.00 €

RED WINE

Spätburgunder 'Aufwind'
Vineyard Hensel, Pfalz
Spätburgunder, dry
cherry, wild berry,
delicate wood note
34.00 €

SEASONAL BUFFETS

Spring & Summer 2

Starters

Mixed salad with herb vinaigrette and thyme croutons
Piquant beef salad on couscous
Grilled king prawn on a duo of melon
Marinated salmon fillet with mustard-dill-sauce
Smoked ham from Berlin with pasta salad

Soup

Iced tomato soup with goat cheese paté

Main Course

Stripes of beef fillet with ribbon noodles
Redfish fillet with lemon sauce and rice
Vegetable steaks with pepper and glazed potatoes

Dessert

Semolina flummery with stewed apples
Cream of ricotta with apricots



Buffet Recommendation
„Spring & Summer 2“

43.00 € p.P.
incl. bread and butter
served with starters | soup

WINE RECOMMENDATIONS

WITHE WINE

Riesling
Vineyard of Robert Weil, Rheingau
Riesling, dry
scent of peaches, mildly sour, piquant
36.00 €

RED WINE

Blauer Zweigelt
Vineyard Kloster Pforta, Saale-Unstrut
Zweigelt, dry
deep red color, sour cherry
34.00 €

Starters

Smoked duck breast on red cabbage salad and apple wedges
Venison pâté on Waldorf salad
Berlin ham specialities
Vegetable terrine with piquant pepper sour cream

Soup

Creamed mushroom soup with croutons

Main Course

Bacon-wrapped chicken breast with creamed savoy and potatoes tossed in butter
Poached salmon trout fillet on turnips and rice
Potato and pumpkin gratin

Dessert

White coffee mousse, ginger cinnamon shortbread and fruits marinated in mulled wine
Pancakes with a blueberry filling
Cinnamon mascarpone cream on plum cake in a glass



WITHE WINE

Weißburgunder & Chardonnay-Aufwind
Hensel Vineyard, Pfalz
Pinot Blanc/Chardonnay, dry
Bouquet of apricots and almonds
32.00 €

RED WINE

Enselberg Reserve Pinot Noir
Abril Vineyard, Baden
Pinot Noir, dry
dark cherry red, velvety taste of raspberry
54.00 €

Barbecue Recommendation
„Autum & Winter 1“

45.00 € p.P.
incl. bread and butter
served with starters | soup

Starters

Lamb's lettuce with potato dressing and croutons
Smoked ham with Waldorf salad
Smoked duck breast with pear confit
Terrine of gourmet fish with salad and lemon mayonnaise
Deer pâté with marinated blackberries

Soup

Black salsfy soup with mozzarella praline

Main Course

Braised leg of lamb with green beans and creamed potatoes
Tuna fillet with lime sauce and wild rice
Zucchini filled with ratatouille on potato puree

Dessert

Nougat mousse with apricot and nuts
Homemade apple strudel with vanilla sauce



Buffet Recommendation
„Autumn & Winter 2“

41.00 € p.P.
incl. bread and butter
served with starters | soup

WITHE WINE

Sauvignon Blanc
Fußer Vineyard, Pfalz
Sauvignon Blanc, dry
gooseberry, citrus fruit and elder
30.00 €

RED WINE

Mano Negra
Vineyard Philipp Kuhn, Pfalz
Blaufränk. / Carbernet, dry
black fruits, gingerbread, herbs
40.00 €

Barbecue Buffet „Courtyard“

BUFFET RECOMMENDATIONS

Starters

Pasta salad
Coleslaw
Tomato salad
Cucumber salad
Herring tartare
Potato salad
Meatball platter
Smoked fish platter
Bread and butter

Soup

1 seasonal soup

Off the grill

Pork steak
Bratwurst
Spare ribs
Prawn skewer
Fish
Grilled vegetables (eggplant, celery, zucchini, pepper)

Side dishes

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

Dessert

Red berry compote with vanilla sauce
Fruit salad
Sliced fruit (seasonal)



Barbecue Buffet
„Courtyard“

34.00 € p.P.
incl. bread and butter
served with starters | soup

WINE-RECOMMENDATIONS

WITHE WINE

Ibhöfer Mönchshütte
Vineyard of Hans Wirsching, Franken
Müller-Thurgau, dry
scent of fresh nutmeg, juicy citrus notes
28.00 €

RED WINE

Schloss Neuenburg-Dornfelder
Vineyard of Klaus Böhme, Saale-Unstrut
Dornfelder, dry
intensive colour and cherry aroma
34.00 €

BUFFET RECOMMENDATIONS

Berlin - Brandenburg

Starters

Small meatballs with pickled vegetables
Spicy jellied knuckle of pork in a remoulade sauce
Piquant Berlin sausage salad
Famous Berlin "Currywurst" potato salad in a glass
Marinated and smoked regional fish specialties
Choice of regional cheese

Soup

Hearty pea stew with croutons

Main Course

Grill knuckle with sauerkraut and herb potatoes
Braised chicken breasts with carrots and ribbon noodles
Fillet of trout with cucumber casserole und buttered rice
Cheese vegetable casserole

Dessert

Red and green jelly with vanilla sauce
Fresh fruit salad
Cheesecake with nougat in glasses



Buffet Recommendation
„Berlin-Brandenburg“

40.00 € 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 aromas
29.00 €

RED WINE

Blauer Zweigelt
Vineyard of the Pforta monastery, Saale-Unstrut
Zweigelt, dry
deep red colour, sour cherry
34.00 €

BUFFET RECOMMENDATIONS

Salads

- Couscous salad
- Mushroom salad
- Greek salad
- Green salads with raspberry dressing
- Glass noodle salad
- Pea cream with olives

Soup

- Seasonal soup

Main course

- Potato and vegetable casserole
- Fried tofu with bell pepper and risotto
- Egg plant filled with tomato and ratatouille

Dessert

- Fruit salad
- Peach Melba
- Chocolate ginger mousse

Vegetarian



Buffet Recommendation
„Vegetarian“

36.00 € p.P.
incl. bread and butter
served with starters | soup

WINE-RECOMMENDATIONS

WHITE WINE

Enselberg Grauburgunder
Weingut Abril, Baden
Grauburgunder, dry
ripe pears, sweet plums
32.00 €

RED WINE

No.1 Maushöhlen Spätburgunder
Fusser Vineyard, Pfalz
Pinot Noir, dry
smokey aroma of berries, almonds, and plums
30.00 €

BUFFET RECOMMENDATIONS

Lunch Buffet

Starters

Seasonal leaf salad with raspberry dressing
Salad of wild mushrooms
Shepard's salad
Bread and butter

Soup

Seasonal soup

Main Course

Roast of regional grown, apple-fed pork with seasonal vegetables and potato patties
Steamed fillet of catfish in a white wine sauce and buttered rice

Dessert

White and dark chocolate in a glass



Lunch buffet
„Alvis 1“

32.00 € p.P.
incl. bread and butter
served with starters | soup

WINE-RECOMMENDATIONS

WITHE WINE

lphöfer Silvaner
Vineyard of Hans Wirsching, Franken
Silvaner, dry
delicate scent of mint, apple, quince, pear
27.00 €

RED WINE

No.1 Maushöhlen Spätburgunder
Fusser Vineyard, Pfalz
Pinot Noir, dry
smokey aroma of berries, almonds, and plums
46.00 €

BUFFET RECOMMENDATIONS

Starters

Salad buffet with different dressings
Choice of smoked fish
Bread and butter

Soup

French onion soup with cheese croutons

Main Course

Sliced fillet of pork with ribbon noodles
Perch fillet with dill infused cream and buttered rice
Vegetarian bell pepper with parsley potatoes

Dessert

Vanilla cream with chocolate sauce
Yoghurt with fruit

Break time



Lunch Buffet
„ALvis 2“

35.00 € p.P.
incl. bread and butter
served with starters | soup

WINE-RECOMMENDATIONS

WITHE WINE

Naumburger-Weißburgunder
Vineyard Klosta Pforta, Saale-Unstrut
Pinot Blanc, dry
apple, quince, honey melon, peach
30.00 €

RED WINE

Spätburgunder Aufwind
Hensel Vineyard, Pfalz
Pinot Noir, dry
morello cherries, elderflower, with a note of oak
34.00 €



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