



CATERING SELECTION

SPRING - SUMMER 2024

APPETIZER

ALL APPETIZERS CAN BE SELECTED EITHER AS A MENU (UP TO 70 PEOPLE)

OR

AS FLYING FINGERFOOD (UP TO 100 PEOPLE)

#1

GRILLED ST. SCALLOP ON PAELLA SALAD "MARISCA" AND SAFFRON MAYONNAISE

(F) UM AM AE AU BM BC AF AC AY 22 23

#2

CORN-FED CHICKEN BREAST "TANDOORI STYLE" ON MARINATED SPINACH
AND TOMATO SALSA

(G) AU BM BC AM AE AN SA SW SH SC 22 23

#3

FOAM SOUP WITH FRANKFURTER GREEN SAUCE HERBS WITH OAT CREAM, THREE
KINDS OF COLORFUL BEAN SEEDS AND PUMPERNICKEL CRUMBS

(VN) AW UW GO GB NR GS AU BM BC AN SA AP AS AY 22 23

MAIN COURSE

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#1

FRIED SALMON TROUT FILLET TARRAGON OIL WITH POTATO – CELERY PUREE
AND CELERY

(F) AF AU BM BC AY AM 22 23

#2

BRAISED OX SHOULDER IN PINOT NOIR SAUCE, CREAMED SAVOY CABBAGE
AND EGG SPAETZLE

(R) AW UW AM AU BM BC AY AE 22 23

#3

VEGAN LENTIL - NUT - RAGOÛT WITH PARSLEY ROOT, CABBAGE SPROUTS
AND WHOLEMEAL SPIRAL NOODLES

(VN) AW UW GO AU BM BC AN SA AP AS AY 22 23

DESSERT

ALL APPETIZERS CAN BE SELECTED EITHER AS A MENU (UP TO 70 PEOPLE)

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#1

CARAMELIZED RASPBERRY TART WITH HAZELNUT CREAM AND ORANGE CONFIT

(VND) AY AU AN SH SW 22

#2

CREAM CHEESE TERRINE WITH BERRIES, VANILLA AND LEMON JELLY

AW UW AM AU AY AN SA SH SW AE 22

#3

PISTACHIO SPONGE CAKE WITH MASCARPONE – LIME MOUSSE
AND CHOCOLATE CRUMBLE

AM AE AW UW GO AN ST SA AU AS AC 22



FIFT

HEIGHTS

FRIEDRICH-EBERT-ANLAGE 35-37
60327 FRANKFURT AM MAIN
DEUTSCHLAND