

CATERING SELECTION

MENU

SPRING – SUMMER 2026

STARTER

ARCTIC SALMON TROUT

7-HERBS | SOUR CREAM | EGG | RADISHES

VEGAN ALTERNATIVE:

VERRANO

7-HERBS | RYE BREAD | RADISHES

OR

VEAL

LENTILS | CELERY | MUSTARD SEEDS

VEGAN ALTERNATIVE:

MUSHROOMS

LENTILS | CELERY | MUSTARD SEEDS

MAINLY

VEAL CHEEKS IN CREAM SAUCE
SEASONAL VEGETABLES | POTATO

VEGAN ALTERNATIVE:

MUSHROOMS IN HERB SAUCE
SEASONAL VEGETABLES | POTATO

OR

SALMON TROUT FILLET IN SAFFRON SAUCE
MIXED VEGETABLES | CAULIFLOWER

VEGAN ALTERNATIVE:

NORI TOFU MOSAIC IN SAFFRON SAUCE
MIXED VEGETABLES | CAULIFLOWER

DESSERT

BLACKCURRANT | CREAM CHEESE | SOUR CHERRY | NUT BUTTER

OR

DARK CHOCOLATE | RHUBARB | COCOA BUTTER | PISTACHIO (V/V)



FIFT

HEIGHTS

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