

The title is centered on a light-colored wooden background. To the left, a portion of a chef's knife with a black handle and a silver blade is visible. To the right, there is a small bunch of fresh green herbs.

CATERING AUSWAHL FLYING-DINNER HERBST – WINTER 2025

VORWEG

#1

GARNELEN

TABOULE SALAT | PAPRIKA | LIMETTE (F)

#2

PASTRAMI TÖRTCHEN

CHIMICHURRI CRÉME | ROGGENBROT (R)

#3

SHII TAKE PILZE

MISO-KÜRBIS | KORIANDER | SOJA-JOGHURT (VN)

HAUPTSÄCHLICH

#1

BUTTERMAKRLE

HOKKAIDO | PAK CHOI | KOKOS | INGWER (F)

#2

RINDERROULADE

JUS | ROTKOHL | KARTOFFELPÜREE (R)

#3

LINSEN BRATLING

SÜSSKARTOFFEL-GEMÜSE-CURRY (VN)

HINTERHER

#1

KAKAOFRUCHT | SCHOKOLADE | BISKUIT

#2

QUARK | SAUERKIRSCH | MANDEL

#3

INGWERBIRNE | PRALINE | PECANUSS (VN)



FIFT

HEIGHTS

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