

CATERING SELECTION

SPRING 2023



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APPETIZERS

ALL APPETIZERS CAN BE SELECTED EITHER AS A MENU, BUFFET OR FINGER FOOD

#1

HALIBUT | CAULIFLOWER | RED MUSTARD | SALSIFY | HEMP SEED

SMOKED HALIBUT FILLET WITH CAULIFLOWER – ASH, RED MUSTARD, CONFECTIONED
SALSIFY AND HEMP

#2

BEEF FILET | PICKLED | PINEAPPLE | QUINOA

SLICES OF PICKLED FILLET OF BEEF WITH CARAMELIZED PINEAPPLE AND INCA – ANCIENT
GRAIN – SALAD

#3

PUMPKIN | LENS | CAJUNI SEITAN

PUMPKIN – FOAM SOUP WITH COLORFUL LENTILS, SPICY CAJUN SPICES AND SEITAN ROLLS

MAIN COURSE

ALL MAIN COURSES CAN BE SELECTED EITHER AS A MENU, BUFFET OR FINGER FOOD

#1

SKREI | KALE | MISO | PEARL BARLEY

FILLET OF WINTER – COD WITH MISO HOOD, "SMOKEY" KALE AND BARLEY RISOTTO

#2

ROAST VEAL CREAM | SWISS CHARD | POTATOES

BRAISED VEAL SHOULDER IN CREAM SAUCE WITH CHARD AND MASHED POTATOES

#3

SMOKED TOFU | GREEN THAI CURRY | COCONUT | RED RICE

THAI GREEN CURRY WITH MARINATED TOFU, LYCHEES AND RED FRAGRANT RICE

DESSERTS

ALL DESSERTS CAN BE SELECTED EITHER AS A MENU, BUFFET OR FINGER FOOD

#1

WHITE CHOCOLATE | CASSIS | SPICED WINE | MANGO

WHITE CHOCOLATE CREAM WITH CASSIS – NOCK, RED WINE – GEL AND MANGO – RAGOUT

#2

OLIVE OIL | DARK CHOCOLATE | TAMARILLO | BRITTLE

OLIVE OIL – GRAND CRU CHOCOLATE CUBE WITH PICKLED TREE TOMATO AND BRITTLE CORE

#3

HONEY | APRICOT | LAVENDER | CARROT

HONEY - APRICOTS – CUTS WITH LAVENDER SCENT AND YOUR - CARROT



HEIGHTS

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