

MENUS & BUFFETS

—

RESTAURANT  
DIE SCHULE



HOTEL  
ODERBERGER  
BERLIN

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## AT RECEPTION

SERVED ON AN AUTHENTIC SWIMMING POOL TILE  
OR RUSTIC WOODEN BOARD

### SELECTION 1

Baguette slices / black-bread slices / wholegrain baguette slices with

- Roast beef and Frankfurt dip
- Cresse creamcheese, smoked trout and red caviar
- Roast pork and fresh Spreewald horseradish
- Avocado cream, sprouts and cress (vegan)
- Chickpea cream and tomato-and-parsley salad (vegan)

EUR 4.00 each

### SELECTION 2

Spinach-egg-rolls with ruccola and smoked salmon

EUR 3.50 each

### SELECTION 3

Hearty muffin with olives, dried tomatoes and feta cream (vegetarian)

EUR 4.00 each

### SELECTION 4

„Oderburger“ (bite-sized burgers)

- Vegetable cream, tofu and sprouts (vegetarian)
- Tartar sauce, Schnitzel and preserved tomato
- Creamcheese-mustard-dip, „Boulette“ (meatball) and Spreewald cucumber
- Cranberry dip, Brie and fig mustard (vegetarian)

EUR 4.00 each

### SELECTION 5

Tarte flambée with

- Onions, crème fraîche, Gruyère cheese and bacon
- Onions, crème fraîche, Gruyère cheese, cherry tomatoes and chorizo
- Onions, crème fraîche, smoked salmon strips and ruccola
- Onions, Crème fraîche, Gruyère cheese, ruccola, cherry tomatoes, pesto, Parmesan (vegetarian)

EUR 10.00 per person (4 pieces)

# MENUS

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SPRING MENU	7
SUMMER MENU	7
AUTUMN MENU	8
WINTER MENU	8



# MENUS

## GERMAN & AUSTRIAN CUISINE

### NUMBER 1

Frittatensüppchen [Bavarian Sliced Crepe soup]  
Stewed beef haunch with root vegetables, parsley potatoes and horseradish cream  
Vanilla quark terrine with berry ragout

EUR 32,00 per person

### NUMBER 2

Greetings from the chef  
Smoked fillet of beef with marinated lettuce hearts  
Fried bacon wrapped pork fillet with almond broccoli and potato cakes  
Caramelized pancakes with roasted almonds and apple compote

EUR 35,00 per person

### NUMBER 3

Greetings from the chef  
Beetroot soup with watercress  
Pike-perch fillet beneath horseradish crust with potato herbs, colorful vegetables and Riesling sauce  
Plum pudding with warm plum ragout

EUR 38,00 per person

### NUMBER 4

Greetings from the chef  
Chicory duet with baked oyster mushrooms and fresh cheese froth  
Horseradish apple soup with crayfish salad  
Braised ox cheeks with potato gratin, served with glazed seasonal vegetables  
Chocolate Trio with cherry compote

EUR 48,00 per person

# MENUS

## MEDITERRANEAN FOOD

### NUMBER 1

Minestrone with bread chips

Pork Saltimbocca [or is this veal topped with prosciutto] with potato & mushroom ragout and Mediterranean vegetables

Crema Catalan

EUR 34,00 per person

### NUMBER 2

Greetings from the kitchen

Vitello Tonnato, (cold sliced veal with light tuna sauce) with capers, arugula and parmesan

Braised leg of lamb with ratatouille and thyme potatoes

Panna Cotta with Mango mousse

EUR 38,00 per person

### NUMBER 3

Greetings from the kitchen

Gazpacho with shrimp skewer

Pink roasted veal fillet with spinach strudel and grilled vegetables

Tiramisu with berries

EUR 40,00 per person

### NUMBER 4

Greetings from the kitchen

Burnt goat cheeses, cranberry plum chutney and marinated wild herb salad

Trio of wild salmon: pickled, carpaccio and tatar

Filets of the beef under the herb and vegetable bouquet, cherry tomato confit and

Duchess potatoes

Warm chocolate cake with fig parfait and prosecco mousse

EUR 51,00 per person

# MENUS

## SPRING MENU

### NUMBER 1

Asparagus salad with Parma ham and marinated lettuce leaves  
Fried salmon fillet on stewed fennel with saffron sauce and herbal rice  
Lime tart

EUR 36,00 per person

### NUMBER 2

Wild garlic dumplings with shrub tomato essence  
River perch Saltimbocca with green asparagus tops and baby carrots  
Asparagus with sliced veal, young potatoes and hollandaise sauce  
Strawberry Trilogy

EUR 52,00 per person

## SUMMER MENU

### NUMBER 1

Baked sheep cheese on sprout salad and cherry chutney  
Stuffed chicken breast on ratatouille with polenta crêpes and sherry sauce  
Half-frozen raspberries with exotic fruits

EUR 32,50 per person

### NUMBER 2

Fjord salmon Carpaccio with marinated lettuce leaves  
Seared giant prawns on Asparagus shoot vegetables with light Thai curry sauce  
Medallions of veal fillet in puff pastry with Marsalas sauce with young summer vegetables and potato gratin  
Apple-Charlotte with chocolate mousse

EUR 55,00 per person

# MENUS

## AUTUMN MENU

### NUMBER 1

Beet soup with strips of smoked duck breast  
Venison Medallions under the herb crust with red cabbage and potato strudel  
Hazelnut parfait with berry compote

EUR 41,00 per person

### NUMBER 2

Wild terrine of roast hare fillet and king oyster mushroom salad  
Essence of stone mushrooms with truffles  
Pink roasted Barbarie duck breast with Barolo sauce with glazed rhubarb and Duchess potatoes  
Warm apple strudel with iced vanilla mousse

EUR 52,00 per person

## WINTER MENU

### NUMBER 1

Trio of smoked salmon with dill crème fraîche  
Roast of wild boar with cranberry sauce, cream savoy and buttered napkin dumplings  
Mound of plums over plum compote

EUR 32,00 per person

### NUMBER 2

Wild boar paté with cranberry and sausage with walnut dressing  
Pumpkin soup with crayfish tails  
Braised goose breast with cherry red cabbage and potato dumplings  
Gingerbread parfait with white chocolate sauce

EUR 55,00 per person



## BUFFETS

BUFFET ALEMANIA	10
BUFFET BERLIN-BRANDENBURG	11
BUFFET ITALIA	12
BUFFET SUMMER	13
BUFFET WINTER	14



# BUFFETS

## BUFFET ALEMANIA

### STARTERS

Salad selection with different dressings  
North German crab salad  
Bavarian sausage salad  
Saxon potato salad  
Pork chops with baked plum filling  
Selection of smoked fish with creamy horse radish

### SOUP

Berliner Potato Soup

### MAIN

Fried trout fillets with vegetables  
Marinated Pot roast with raisins and almonds  
Red cabbage  
Thuringia dumplings  
Potatoes  
Swabian cheese pasta

### DESSERT

Butternut Tarts  
Berry compote with vanilla sauce  
Semolina pudding with raspberry sauce

EUR 38,00 per person

# BUFFETS

## BUFFET BERLIN - BRANDENBURG

### STARTERS

Bread selection with herbal quark and salted butter  
Colourful Mixed leaf salad with various dressings  
Potato salad à la Berlin  
Werder tomato and cucumber salad with sleet  
Original Spreewald spiced cucumbers  
Fresh mince IS THIS TARTARE?( Frischer Hackepeter ) with onions

### SOUP

Berliner Potato soup

### MAIN

Homemade Berlin boulette  
Classic or stewed Eisbein Pork Knuckle  
Currywurst  
Jacket potatoes with quark and linseed oil  
Seasonal vegetables from the gardens of Brandenburg  
Sauerkraut  
Boiled potatoes

### DESSERT

„Berliner Luft“ (lemon cream) with raspberry sauce  
Homemade Berlin pancakes  
Brandenburger cheese selection

EUR 38,00 per person

# BUFFETS

## BUFFET ITALIA

### STARTERS

Grissini, ciabatta and casserole  
Leaf salad with balsamic dressing and vinaigrette  
Penne salad with capers, onion oil and basil oil  
Marinated butterfish  
Fine antipasti of land and sea

### SOUP

Frothy soup of the braised shrub tomatoes

### MAIN

Pasta Rettangoloni with ricotta filling in tomato sauce  
Seafood fillet from the pan in leaf spinach  
Fried corned chicken breast with ratatouille  
Thyme potatoes  
Wild rice

### DESSERT

Panna Cotta „di Limoncello“  
Tiramisu refined with Marsala  
Mediterranean cheese selection with figs

EUR 38,00 per person

# BUFFETS

## BUFFET SUMMER

### STARTERS

Fresh polenta, olive oil and peasant bread with butter and quark with herbs  
Mixed summer salad with homemade dressing  
Couscous salad with sprouts and roasted peanuts  
Mediterranean chicken salad with green asparagus and chili  
Cherry tomato salad with mozzarella and green onion  
Potato salad with dried tomatoes and arugula  
Grilled, pickled summer vegetables

### SOUP

Chilled Cucumber Soup

### MAIN

Grilled Wurst  
Grilled steak with Mediterranean marinade  
Sweet & Spicy chicken kebab  
Crispy corncob  
vegetable skewers  
Grilled potato with herb dip

### GRILLED IN FOIL

Halloumi with oregano and truffle butter  
Salmon with lime butter

### DESSERT

Melon fountain with fruit salad  
Lemongrass Pannacotta  
Fresh strawberries with whipped cream

EUR 46,00 per person

# BUFFETS

## BUFFET WINTER

### STARTERS

Selection of wintery leaf salad with dressings  
Grilled crepes filled with beef on chili-relish  
Antipasti with ricotta balls and caramelised walnuts  
Pink roast beef on fine red wine and pear compote

### SOUP

Beef broth „Celestine“

### MAIN

Braised goose with orange juice  
Roasted filets of salmon and pike-perch on cucumber vegetables, Pernod sauce  
Vegetarian roulade of wintry vegetables with herb sauce  
Red cabbage with apples  
Potato dumplings  
Turnip and potato gratin

### DESSERT

Plum dumpling with plum compote  
Baked apple with marzipan filling and vanilla sauce  
Gingerbread chocolate mousse

EUR 48,00 per person

## VEGETARIAN MENUS & BUFFETS

MENUS	16
BUFFET 1	17
BUFFET 2	18
BUFFET 3	19
BUFFET 4	20



# VEGETARIAN MENUS & BUFFETS

## VEGETARIAN MENUS

### NUMBER 1 WINTER (OCT.-FEB.)

Greetings from the kitchen

Black-root foie gras with stuffed pasta

Red cabbage roulade with potato and herbed strudel and glazed rhubarb vegetables

Walnut parfait with port wine pear

EUR 37,00 per person

### NUMBER 2 SUMMER

Greetings from the kitchen

Frothy Cress Soup

Colorful vegetable pan on sweet potato puree with chervil foam

Baked strawberries on mango and mint compote

EUR 37,00 per person

### NUMBER 3 AUTUMN (AUG.-JAN.)

Greetings from the kitchen

Foamy Hokkaido gourd soup with pumpkin seeds and daikon cress

Vegetarian strudel of autumnal vegetables in puff pastry with foamy rosehip ginger

Warm portion of chocolate cake with caramelised apple and vanilla sauce

EUR 37,00 per person

### NUMBER 4 SPRING (APRIL-JULY)

Greetings from the kitchen

Crispy leaf salad with pomegranate seeds and rhubarb vinaigrette

Beelitz asparagus with young potatoes and hollandaise sauce

Quark mousse on marinated strawberries

EUR 37,00 per person



# VEGETARIAN MENUS & BUFFETS

## VEGETARIAN BUFFET NUMBER 1

### STARTERS

Fresh baguette bread, olives and local breads with butter and herbal quark  
Avocado mango salad with beans and arugula  
Raw food plate with couscous and nuts  
Eggplant cream in tomato  
Paprika rolled with sheep's cheese  
Goat's cheese  
Wraps with fresh cheese and antipasto vegetables

### SOUP

Carrot-Ginger Soup

### MAIN

Stuffed zucchinis  
Large Prince mushrooms with fresh cheese filling au gratin  
Cauliflower carrot quiche with walnuts  
Olive tomato polenta

### DESSERT

Berry compote  
Currant-buttermilk tartlets  
Green fruit salad with sweet quark

EUR 42,00 per person

# VEGETARIAN MENUS & BUFFETS

## VEGETARIAN BUFFET NUMBER 2

### STARTERS

Bread selection with herbal quark and salted butter  
Potato salad à la Berlin  
Werder tomato and cucumber salad with spring onions  
Original Spreewald spiced cucumbers  
Variation of colorful leaf salad with choice of dressings

### SOUP

Berliner Potato Soup

### MAIN

Vegetable soup with fresh herbs  
Sauerkraut  
Boiled potatoes  
Jacket potatoes with quark and linseed oil  
Ravioli with walnut butter and leaf spinach  
Märkisches Vegetables

### DESSERT

„Berliner Luft“ cream with raspberry sauce  
Homemade Berlin pancakes  
Brandenburger cheese selection

EUR 42,00 per person

# VEGETARIAN MENUS & BUFFETS

## VEGETARIANS BUFFET NUMBER 3

### STARTERS

Butter, bread and olives  
Leaf salad with choice of dressings  
Penne salad with capers, sundried tomatoes and fresh herbs  
Bean salad with fresh basil and balsamico  
Cucumber salad with sour cream  
Tomato salad with spring onions

### SOUP

Cream of Asparagus Soup with chervil foam

### MAIN

Herb rice with grilled tofu and sesame oil  
Potatoes with thyme  
Colorful vegetable selection  
Potato and leek gratin with roasted garlic  
Gnocchi with peppers, onions, zucchinis and thyme

### DESSERT

Fruit salad with mint  
Two chocolate mousse with berries  
Colorful cheese selection with grissini and grapes

EUR 42,00 per person

# VEGETARIAN MENUS & BUFFETS

## VEGETARIAN BUFFET NUMBER 4 (OCT.-FEB.)

### STARTERS

- Selection of wintery leaf salad with orange dressing
- Carrot and apple salad with sultanas
- Celery salad with walnuts
- Vegetable wraps with herbs
- Candied cherry tomatoes with pumpkin slices
- Antipasti of winter vegetables with ricotta balls and balsamic dressing

### SOUP

- Velvet Hokkaido pumpkin soup topped with Daikon cress

### MAIN

- Pumpkin cannelloni in tarragon cream
- Shepherd's cheese in nut panade with rosemary and mashed potatoes
- Cabbage gratin with spinach filling with butter and saffron sauce
- Vegetarian roulade of wintry vegetables in puff pastry with rosehip ginger mousse

### DESSERT

- Plum dumpling with plum compote
- Baked apple with marzipan filling and vanilla sauce
- Gingerbread chocolate mousse

EUR 46,00 per person

## LIVECOOKING BUFFETS

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	BUFFET BERLIN-BRANDENBURG WITH LIVECOOKING	23	



# LIVECOOKING BUFFETS

## BUFFET ITALIA WITH LIVECOOKING

### STARTERS

Grissini, Ciabatta and saffron butter  
Salad of olives, artichokes, sundried tomatoes and arugula  
Mixed leaf salad with three different dressings  
Fennel salad with orange and onion  
Prawns with olive oil, garlic and tomatoes  
Vitello Tonnato with fresh arugula  
Antipasti of land and sea  
Salad caprese with pesto

### FLYING SOUP

Frothy parmesan with pine nuts

### MAIN

Ossobuco - Milanese cross cut veal shanks - with braised vegetables  
Roasted potatoes with rosemary and garlic  
Two types of pasta with pesto, arugula and walnuts  
Hearty ratatouille with sheep cheese

### LIVE COOKING

Fried calamari and gambas  
Corn fed chicken breast with olives, garlic, and parmesan

### DESSERT

Cheese selection with grapes, fig and walnuts  
Italian melon salad with mint  
Almond cake with apple cream  
Panna Cotta „di Limonella“  
Tiramisu

EUR 59,50 per person

# LIVECOOKING BUFFETS

## BUFFET BERLIN - BRANDENBURG WITH LIVECOOKING

### STARTERS

Bread selection with barrel butter, lard and herbs  
Salads from the gardens of Brandenburg with assortment of dressings  
Herring salad with apples and onions  
Potato salad with Spreewald cucumbers and spring garlic  
Brandenburger goat cheese on arugula  
Marinated pike-perch fillet on bed of vegetables  
Corn fed poulard breast with chili and lemongrass, marinated and served on salad

### FLYING SOUP

Diced vegetable soup with a crab-skewer

### MAIN

Baked pheasant breast on a bed of vegetables  
Potato boat with potato and herbs filling  
Risotto with fried field mushrooms  
Grilled vegetables with oregano and pepper

### LIVE COOKING

Fried pike-perch fillet with arugula-froth  
Beef fillet with rosemary shallots

### DESSERT

Brandenburger cheese selection with walnuts  
Bavarian cream with seasonal berries  
Semolina flummery with port wine cherries  
Brandenburger apple cake  
Fresh fruit

EUR 67,50 per person

## FINGERFOOD & FLYING BUFFETS

MEDITERRANEAN	25
BERLIN-BRANDENBURG	26
SUMMER BREAK // BACK-TO-SCHOOL	27





# FINGERFOOD & FLYING BUFFETS

## FLYING BUFFET MEDITERRANEAN

### VEGETARIAN

Focaccia served with artichokes, feta and olives

Tomato and mozzarella skewers with basil oil

Vegetable sticks with paprika and avocado dip

### MEAT AND FISH

Crepes filled with dried tomatoes, arugula, and serrano ham

Meatballs Toscana

Shrimp cakes with lemon dip

### SWEETS

Grape tarte with mascarpone mousse

Panna Cotta with Aperol jelly

EUR 27,50 per person

## FINGERFOOD & FLYING BUFFETS

### FLYING BUFFET BERLIN-BRANDENBURG

#### VEGETARIAN

Pumpernickel with cheese cream and radish sprouts  
Brandenburger Mini potatoes with herb quark  
Candied Cherry tomatoes with pumpkin slices + Brotchip

#### FISH

Pickled beef on marinated cucumbers  
Crayfish Cocktail  
Fish terrine with sprout

#### MEAT

Small meatballs with Bautzener mustard  
Baked chicken kebab with apple and horseradish dip  
Beef roulade on red cabbage with dumpling

#### SWEETS

Currant-buttermilk tartlets  
Berlin apple compote with vanilla cream

EUR 30,50 per person

# FINGERFOOD & FLYING BUFFETS

## FLYING BUFFET SUMMER BREAK // BACK-TO-SCHOOL

### WELCOME

White or dark bread in breadbox or paper wrapped  
Cheese and fig mustard  
Ham ruccola  
Salami of Salerno

### COLD

Buffalo mozzarella on cucumber and tomato with basil pesto  
Ham wrapped melon spears with physalis

### WARM

Spinach with quail egg  
Ginger carrot with tuna  
Small schnitzel with truffled mashed potatoes  
French fries in a bag  
Currywurst with bread  
Homemade mini boulettes  
Mini-burgers

### SWEETS

Mini fruit tart  
Assortment of cupcakes

EUR 43,00 per person

## MIDNIGHTSNACKS

### NUMBER 1

Goulash soup with bread

### NUMBER 2

Berliner Currywurst with baguette

### NUMBER 3

Chili con Carne with Baguette

### NUMBER 4

Potato soup with small sausage and majoram

### NUMBER 5

Cheese duo with grapes

### NUMBER 6

Berlin Brotzeit, sliced bread and meat assortment with spiced cucumbers

EUR 8,50 per person

## SNACK OFFERS FOR CONFERENCES

### NUMBER 1

Two french mini-croissants  
Baguette or bread rolls vegetarian / vegan option  
Selection of traybake cakes  
Fresh apple

EUR 9,00 per person

### NUMBER 2

Two mini Berliners with fruit filling  
Vegetable sticks with quark and avocado dip  
Baguette or bread rolls vegetarian / vegan option  
Fruit plate

EUR 10,50 per person

### NUMBER 3

Soft Pretzel  
Seasonal soup with dark bread  
Baguette or bread rolls vegetarian / vegan option  
Fine pastry variation  
Fruit plate

EUR 12,50 per person

### NUMBER 4

Bread selection with butter, herbal quark and olives  
Seasonal soup  
Cutlets with salmon, fresh cheese, ham and Milanese salami  
Fine pastry variation  
Fruit plate

EUR 13,00 per person



HOTEL  
ODERBERGER  
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## CONTACT

ODERBERGER STR. 57  
10435 BERLIN PRENZLAUER BERG  
TEL +49 (30) 780 089-760

INFO@HOTEL-ODERBERGER.DE  
WWW.HOTEL-ODERBERGER.DE