

Buffet- und Menü

Dear Guests,

the Brachvogel Team is very pleased that you want to organize your celebration in our House.

In this folder you will find our menu and buffet suggestions, that will surely find their approval.

Of course, we are also willing to make changes according to your wishes.

The buffets we offer from 30, Barbecue Buffets from 50 peoples.

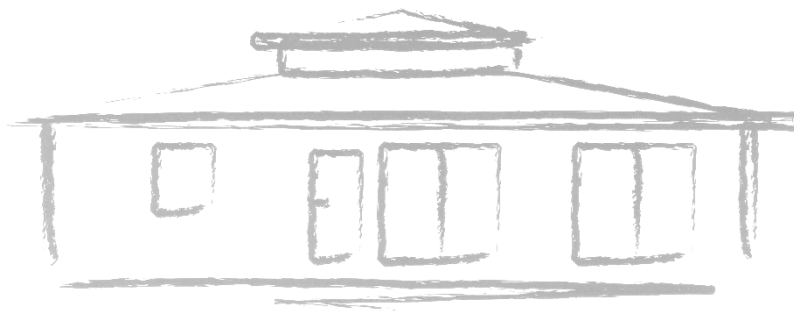
You can already enjoy a menu from 15 person.

We are happy to arrange a non-binding appointment with you to discuss the details.

Until then we hope you enjoy browsing.

With best regards, your

Brachvogel Team



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Berlin Buffet

Brachvogel
Restaurant · Sommergarten · Minigolf

Potatoe-leek soup

Small meat balls

Light potatoe salad

Chicken salad

Egg salad

Spinach salad with onions and tomatoes

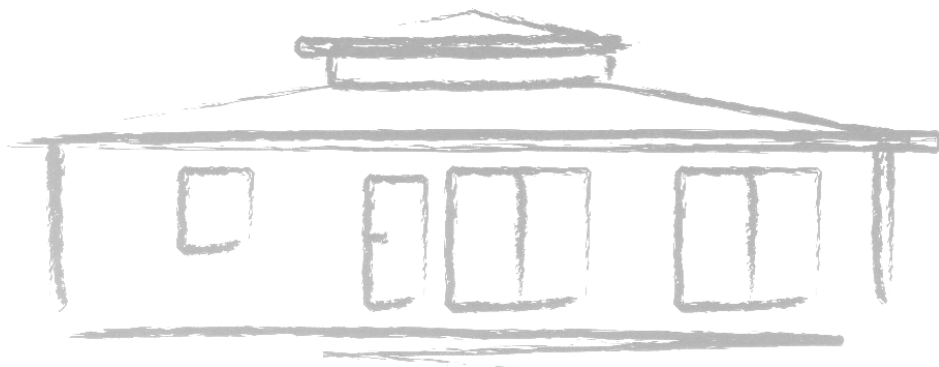
Roast pork, red –cabbage with apples and potatoe dumplings

Blanquette of chicken with fresh mushrooms and a top of green asparagus

Softcheese assortment with table grapes

Homemade red groats with vanilla cream

Bread and butter



Brunch Buffet

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Mixed sausage plate, smoked salmon with horseradish cream, air-dried ham

Mixed cheese plate with table grapes

Jam, honey, nutella

Herbs scrambled eggs

Grilled roast sausage

Crisp bacon stripes

Small mozzarella with cherrytomatoes and basil pesto

Mixed lettuce with cranberry dressing

Farmers salad with cucumba, tomatoe and bell peppers

Chopped chicken with fresh mushrooms basmati rice, potatoe-broccoli-souffle baked with dual cheese

Cereal

Fruits salad o the season

Cream yogurt

Bread basket and Butter

Bavarian Stew

Cheese salad

Potatoe salad with cucumber, bacon vinegar and oil

Sausage salad

Lye bread salad

Obazda-spicy spread from cream cheese

Limburger cheese, camembert, capsicum and caraway seed

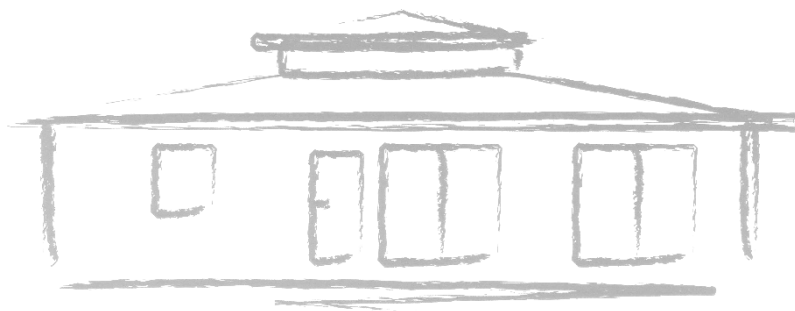
Rustic sausage board with different specialties from the south german kitchen

Ofen warm meatloaf liver cheese with sweet mustard

Pork roast with crackling of bavarian herbs with dumplings

Bavarian cream with fresh fruits

Farmhouse bread and pretzel with lard and Butter



Soup with stripes of pancake

Knuckle brown marinated with vinegar and oil and onions to remoulade sauce

Austrian potato salad

Sausage salad with pearl onions and gherkin

Baconplate with hard sausage

Suckling pig roast with roll dumplings and bacon cole-slaw

Blood and liver sausage to pickled cabbage

Parsley potatoes

Cheese spaetzle with fried onions and applesauce

Poppy dumplings with plumfilling and vanillasauce in

Raised pastry with apricot jam

Austrian cheese selection

Mixed bread basket

Barbecue Buffet

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Spinach salad with mushrooms onions and tomatoes

Greek farmers salad with tomatoes cucumbers paprika and feta cheese

Swabian potatoe salad

Bread salad with rocket dried tomatoes and olives

Grilled aubergines and zucchini slices with fresh rosemary

Mini mozzarella with cherry tomatoes at basil pesto

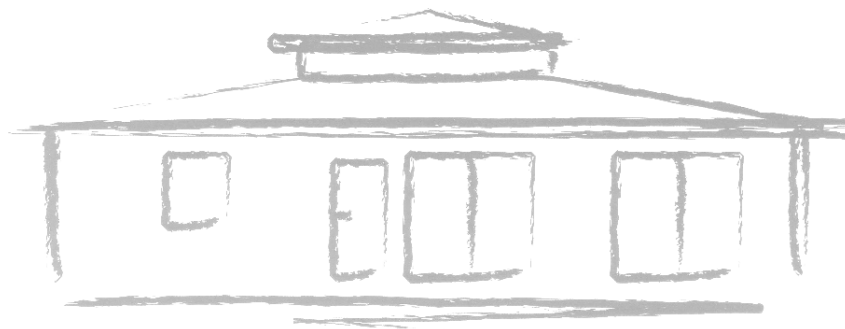
Rumpsteak, chicken Breast fillet and thuringia sausages

Grilled Halloumi

Grill vegetables

Rosemary potatoes

Barbecue sauces- pepper salsa, ketchup, mustard Herb quark and garlic butter



Vegeterian Buffet

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Carrot ginger soup

Parsley salad with bulgur and tomato cubes

Mini mozzarella with cherry tomatoes and basil

Pickeld graves leaves filled with rice and herbs

Spinach salad with tomatoes ,red onions and sheeps cheese

Three ricottaballs with fresh herbs,peppers and roasted almond slivers

Vegetable tortilla with zucchini peppers and chard

Halloumi baked in foil on spinach leaves with dried tomatoes

Falafel with sesame papaya paste

Casserole with sweet potatoes Pak-choi and sheep's cheese in a fruity tomatoe-sauce

Mango-panna-cotta

Apple carrots muffins

Italian Buffet

Minestrone –italian vegetable soup

Rocket salad with cherry tomatoes and grated parmesan

Mini mozzarella and cherry tomatoes at basil pesto

Very thin raven of calf marinated in tuna carpers sauce

Honeydew melon with parma ham

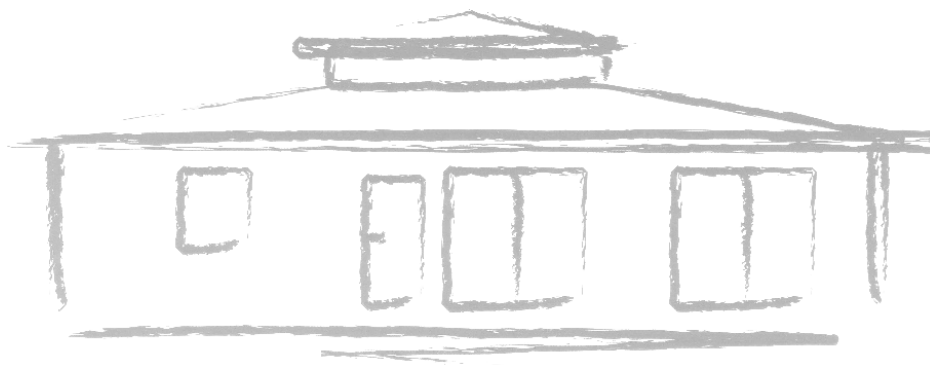
Marinated thyme mushrooms

Chicken Saltimbocca –chicken breast fillet fried with sage and parma ham, to a potatoe-vegetables pan

Vegetable Lasagne

Mango-panna-cotta

Light and dark farmhouse bread with butter



Spanish Buffet

Gazpacho –could spanish vegetable soup

Lettuce with tomatoes and olives

Herb prawns in white wine stock

Manchengo- spanish hard cheese made from sheeps milk

Chorizo –smoked spanish sausage

Serrano ham, very thin cut

Bacon wrapped dates

Grilled vegetables from carrots, zucchini and peppers

Tortilla –potatoe omlette with eggs and onion

Paella- yellow saffron rice with colorful vegetables, chicken, shrimp and mussels garnished with fresh lemon

Garlic chicken in white wine garlic stock with thyme tomatoes and basmati rice

Spanisch almond cake

Crema catalan

Light and dark farmhouse bread, aioli(garlic butter) and butter

