

Hotel-Restaurant Kloppendiek    Tel. +49 (0) 2564 - 9120  
Familie Van den Berg – Ahrens    Fax +49 (0) 2564 - 912301  
Zwillbrock 8, D-48691 Vreden    www.kloppendiek.de



### **Italian buffet**

#### **Soups**

- soup of parmesan with pine nut
- "Minestrone" vegetable soup

#### **Starters**

- Cannelloni filled with herbs in Béchamel sauce
- "Pomodori alla Sicilliana" baked tomato filled with anchovies, tuna and olives
- Prawns in garlic sauce on baked Aubergines
- Au gratin scallop "Milano style", with shallots and cherry tomatoes

#### **Main dish**

- "Pollo a la Bolognese" chicken breast with Prosciutto and Parmesan cheese
- "Coda a la Vaccinara" stewed bullock steak on celery
- "Osso bucco" veal hock on mixed vegetables
- "Fish pot Livorno" several kind of fish in white wine sauce with onions and parsley

#### **In addition**

- "Risotto Milanese" roasted rice with safran
- "Gnocchi Romana" with butter and herbs
- Tortellini filled with spinach
- "Insalata di pomodori" tomato salad with garlic and Basil-Mozzarella Anti-Pasti
- Mixed salad: iceberg lettuce, chipotie, radicchio, Ruccola
- Fruit bowl bread free of choice, butter

#### **Desserts**

- Panna cotta with raspberry core
- "Tiramisu"
- Italian ice cream

#### **Midnight snack**

- Coffee specialties are calculated according to consumption
- Ciabatta and Paninos with Provolone and Parma ham
  - Different kind pieces of Pizza

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### **Buffet from “Münsterland”**

#### **Before you start:**

Breadbasket with herb butter and onion lard

#### **Soups:**

Westphalian beef noodle soup with royale and herb cubes  
Cream soup from Zwillbrocker Moorschnucke (lamb) with leek and cream

#### **Starters:**

Westphalien hambone with honey melon and creamed horseradish  
“Münsterländer Töttchen” (ragout of veal meat and veal tongue) with pearl onion and Gherkin  
Smoked brown trout with cowberry cream and lemon

#### **Main dish:**

Roasted turkey breast on cream Savoy  
Westphalian onion meat with sweet/sour onion sauce  
Butterfly escalope “Vreden style”, with leek and sauce hollandaise au gratin  
Pork fillet medallion in white wine cream  
Stewed salmon fillet on sauerkraut with lemon cream sauce  
In addition  
Carrot salad, iceberg salad, bean salad, tomato salad and  
Autumnal vegetable, fried potatoes, boiled potatoes, rice and potato gratin

#### **Dessert:**

Westphalian Gentlemen custard  
“Münsterländer” junket with Pumpernickel and sour cherry  
Fruit basket

#### **Midnight snack:**

Dish of different cheese with baguette and minced pork rolls

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## **Bavarian buffet**

### **Before you start:**

Breadbasket with herb butter and onion lard

### **Soups:**

Liver dumpling soup with marjoram  
Swebien noodle soup with onions and bacon cubes

### **Starters:**

Filled Williams Christ pear with cream from mould cheese  
Bread dumpling with mushroom in bacon cream  
Venison pastry with Cumberland sauce and cowberry  
"Obazda" (Bavarian cheese cream) with pretzel

### **Main dish:**

Roasted Bavarian meat loaf with fried egg  
Barbecued hock with sauerkraut  
Onion roasted beef (Munich style) in bacon crust and roasted onions  
Roasted wild boar in juniper cream with filled peach  
Fish ragout (Starnberg style) with several fish in dill cream  
In addition:  
Coleslaw, layer salad, field salad, tomato salad and vegetable free of choice,  
Potato dumpling, croquettes, braised potatoes and Swebian butter noodles

### **Dessert:**

Bavarian cream with raspberry coulis  
Vanilla ice cream with cinnamon-plum sauce  
Almond biscuit cream with cream cap  
Fruit basket

### **Midnight snack:**

Salt pretzel with Bavarian veal sausage and sweet mustard