

## Nautilus Buffet 22

This buffet is for a minimum number of 50 people

Scampi salad with slices of mango and avocado

Buffalo mozzarella with vine tomatoes and basil pesto

Selection of mediterranean ham and salami with slices of melon and grissini

Steer carpaccio with grana padano cheese

Marinated antipasti vegetables

Pasta salad with artichokes, courgettes, peppers and olives

Wild herb salad with cherry tomatoes, Thai asparagus, flowers

Lemon Balsamic Dressing



Breast of guinea fowl

with glazed seasonal vegetables, morel mushrooms and herbal potatoes

Saddle of veal (freshly carved at our buffet station)

with fresh herbs, Pappardelle from the parmesan loaf,  
truffle sauce and ratatouille

Angler fish on a fondue of artichokes and potato olive purée

### Vegetarian:

Quinoa mushroom pan

Selection of mushrooms in port sauce with spinach and melted tomatoes



Garnished cheese platter

with specialities of the Alpine regions

Exquisite selection of bread, rolls and butter



### Dessert buffet (also partly served as fingerfood buffet)

Blueberry muffin in the glass

Semolina flame with currant

Berry gazpacho

Light and dark mousse au chocolat

Variations of ice cream served in small glasses