



SCHLOSS ECKBERG  
Hotel und Restaurant

### **Saxon Buffet 2019**

#### **Cold dishes:**

- \* Home made smoked trout fillet with lemon caper marinade
  - \* Jellied beef from the beef with horseradish sauce
  - \* Filled eggs
  - \* Small meatballs and potato salad
- \* Beef salad with braised onions and sour cucumbers
  - \* Saxony ham and cold meet specialities
- \* Leaf salad and vegetable salad with different dressings

#### **Soups:**

- \* Soljanka of zander
- \* Potato soup with croutons and sausages

#### **Warm dishes:**

- \* Onion cake „Meißen style“
  - \* Veal pastries
- \* Leg of sucking pig in plum sauce
- \* Pike perch medallions with creamed pointed cabbage
  - \* Saxon sour beef
  - \* Rich vegetable assortment

#### **Desserts:**

- \* Dresden curd cheese cake
  - \* Curd cheese pancakes with apple compote
    - \* Saxon wine cream
  - \* Chocolate mousse and caramelized banana
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- \* Cheese specialties, brown bread, lye dough pastries

**Price per person € 41.00**

(from 25 persons)



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### **Mediterranean buffet 2019**

#### **Cold dishes:**

- \* Vitello Tonnato – thin slices of veal saddle with tuna sauce
- \* Marinated green shell mussels and artichoke hearts
  - \* Serrano ham
- \* Mille feuille of Mozzarella and tomatoes
  - \* Anti Pasti bowl with rucola
  - \* Shrimp cocktail with avocado dip
  - \* Nizza salad
- \* Various leaf salads with Italian dressing

#### **Soups:**

- \* Gazpacho – cold vegetable soup
- \* Chickpeas watercress soup

#### **Warm dishes:**

- \* Braised leg of lamb with honey and rosemary
- \* Salt potatoes with sauce „Mojo Rojo“ and „Mojo Verde“
  - \* Tortilla with Chorizo (Spanish sausage)
  - \* Fettuccini with herb sauce
  - \* Piccata of chicken breast
- \* Monkfish medallions under onion-mustard-crust

#### **Desserts:**

- \* Ice-cream “Cassata Siciliana”
- \* Various fruits marinated with liqueur
  - \* Tiramisu
- \* Panna Cotta with raspberries
  - \* Walnut honey cake
  - \* Melon soup
  - \* Rice pudding
- \* Taleggio and Manchego – Italian cheese
  - \* Ciabatta bread and butter

**Price pro person € 46.00**

(from 30 persons)



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### **Asian buffet 2019**

#### **Cold dishes:**

- \* Tuna with wasabi mayonnaise
- \* Vegetable and fish sushi with ginger
- \* Glass noodle salad with shitake chanterelles
- \* Marinated prawns with peanut sauce
- \* Dim Sum (stuffed Asian pastries) with dips
- \* Spicy chicken salad with mushrooms
- \* Steamed breast of beef

#### **Soups:**

- \* Curry sweetcorn soup
- \* Tom Yum Guung (hot-sour scampi soup)

#### **Warm dishes:**

- \* Teriyaki pork meat
- \* Cross fried duck with Thai vegetables
- \* Sosaties (pastries stuffed with apricots and lamb) and banana tomato sauce
- \* Beef marinated in rice wine
- \* Steamed salmon fillet in banana leaf
- \* Baked sardines

#### **From the frying pan:**

- \* Asian vegetable pan – prepared at the buffet with noodles or fragrant rice

#### **Desserts:**

- \* Baked banana with ginger rice
- \* Exotic fruits
- \* Tartes and creams of mango
- \* Crème Brûlée with coco and lemon grass
- \* Rhubarb soup with green tea

**Price per person € 48.00**

(from 30 persons)



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### Summer grill buffet 2019

#### Cold dishes:

- \* Potato salad with radish
- \* Tomato and buffalo Mozzarella with basil
- \* Stuffed eggs with asparagus salad and Parma ham
  - \* Liver plum praliné in pumpernickel bread
  - \* Marinated vegetables with dips
  - \* Sheep's cheese salad with pepper
- \* Various leaf and vegetable salads with dressings

#### Soups:

- \* Spicy tomato soup
- \* Minestrone (italian vegetable soup)

#### Warm dishes:

- \* Foil-baked potatoes with sour cream
  - \* Tortillas

#### From the grill:

- \* Marinated spareribs
- \* Smoked black beer steaks
- \* Entrecôte with herb butter
- \* Thuringean roast sausages
- \* Chicken breast with fruit filling
  - \* Zander fillet in foil

#### Prepared at the pan:

- \* Pasta pan with various side dishes
  - \* Prawn spit with garlic

#### Desserts:

- \* Red fruit jelly and vanilla sauce
  - \* Fruit tartelettes
- \* Strawberries with Panna Cotta
  - \* Banana shakes
  - \* Tiramisu
  - \* Fresh fruits
- \* Cheese selection
- \* Butter, baguettes und Ciabatta bread

**Price per person € 49.00**

(from 30 persons)



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### **Buffet „Eckberg“ – young and wild 2019**

#### **Cold dishes:**

- \* Home made marinated fishes  
(from 40 persons: whole Fjord trout)
- \* Potato salad with quail eggs
- \* Two kinds of tomato and old balsam vinegar
- \* Carée of sucking pig with roasted pineapple
  - \* Tartes of asparagus
  - \* Tartar of beef in red onion
- \* Goose liver cream in a glass and Campari jelly

#### **Soups:**

- \* Smoked wildfowl consommé
- \* Carrot ginger soup

#### **Warm dishes:**

- \* Duck cross fried with Asian vegetables
- \* Beef olives from Entrecôte with vegetable filling
  - \* Stuffed calamari
- \* Smoked trout on hoisin sauce
  - \* Vegetable quiche
- \* Spicy pan-fried curd dumplings
  - \* Vegetable assortment

#### **Desserts:**

- \* Banana chocolate chilli tartelette
  - \* Rich berry assortment
- \* Strawberry cream in waffle roll
  - \* Lime raspberry slice
  - \* Apple tarteletts
  - \* Ice cake
  
- \* Local cheese specialities
- \* Bread from the terracotta pot

**Price per person € 52.00**

(from 30 persons)

Allergen information may be obtained from our staff  
or you can submit their written documentation.