



SCHLOSS ECKBERG
Hotel und Restaurant

Saxon Buffet 2023

Cold dishes:

- * Smoked trout fillet with lemon caper marinade
 - * Small meatballs and potato salad
 - * Beef salad with braised onions and gherkins
 - * Saxony ham and cold meet specialities
- * Leaf salad and vegetable salad with different dressings

Soup:

- * 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
 - * Chocolate mousse and caramelized banana
- * Cheese specialties, brown bread, lye dough pastries

Price per person € 59.00

(from 25 persons)



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Mediterranean buffet 2023

Cold dishes:

- * Vitello Tonnato – thin slices of veal saddle with tuna sauce
 - * Serrano ham
- * Buffalo Mozzarella and tomatoes
 - * Antipasti with rucola
- * Shrimp cocktail with avocado dip
- * Leaf salads with Italian dressing

Soup:

- * Chickpeas watercress soup

Warm dishes:

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

Desserts:

- * Various fruits
- * Tiramisu
- * Panna Cotta with raspberries

- * Taleggio and Manchego – Italian cheese
 - * Ciabatta bread and butter

Price pro person € 63.00

(from 30 persons)



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Asian buffet 2023

Cold dishes:

- * 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

Soup:

- * Curry sweetcorn soup

Warm dishes:

- * Teriyaki pork meat
- * Cross fried duck with Thai vegetables
- * Sosaties (pastries stuffed with apricots and lamb)
and banana tomato sauce
- * Steamed salmon fillet in banana leaf

From the frying pan:

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

Desserts:

- * Baked banana with ginger rice
 - * Exotic fruits
- * Tartes and creams of mango
- * Crème brûlée with coco and lemon grass

Price per person € 64.00

(from 30 persons)



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Summer grill buffet 2023

Cold dishes:

- * Potato salad with radish
- * Tomato and buffalo Mozzarella with basil
- * Stuffed eggs with asparagus salad and Parma ham
 - * Marinated vegetables with dips
 - * Sheep's cheese salad with pepper

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
 - * pike-perch fillet in foil

Prepared at the pan:

- * Pasta pan with vegetables and mushrooms
 - * Prawn spit with garlic

Desserts:

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

Price per person € 65.00

(from 30 persons)



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Buffet „Eckberg“ 2023

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
 - * Shrimps cocktail

Soup:

- * Carrot ginger soup

Warm dishes:

- * Breast of maize poulard with Asian vegetables
- * Beef olives from Entrecôte with vegetable filling
 - * Smoked trout on hoisin sauce
 - * Vegetable quiche
- * Spicy pan-fried curd dumplings
 - * Vegetable assortment

Desserts:

- * Rich berry assortment
 - * Strawberry
 - * Lime raspberry slice
 - * Apple tarteletts
- * Local cheese specialities
 - * Bread and butter

Price per person € 67.00

(from 30 persons)

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