

food & beverage

Menu suggestions





selection

Create the menu of your choice. All the individual components have been chosen to go with each other, and any combination is possible.

We will be pleased to provide you with further suggestions.

Price per head (minimum 15 people)

2 course menu Euro 24.00/Euro 20.17 net

3 course menu Euro 34.00/Euro 28.57 net

4 course menu Euro 42.00/Euro 35.29 net

5 course menu Euro 49.00/Euro 41.18 net

Starters

- Tomato carpaccio
Mozzarella balls | Tasty rocket | Balsamic reduction
- Wrapinette of smoked salmon
Cucumber tartar | Sour cream | Juicy cherry tomatoes
- Antipasti
Wafer-thin slices of Parma ham | Selection of grilled vegetables | Herbed olives

Soups

- Cappuccino of parsley root
Smoked duck | Black morels | Rosemary croutons
- Beef bouillon
Vegetable confetti | Strips of green crepe | Fresh meadow herbs
- Tom yang gung
Harmonious coconut milk | Scampi | Coriander





Entrees

- **Melon sorbet**
Ice cold melon | Red mint | Sparkling Rieslingsekt
- **Filet of red mullet**
Crispy sautéed red mullet | Vanilla chilli butter | Herb linguine

Main courses

- **Chicken turrets**
Red fettuccine | Green asparagus | Marsala sauce
- **Pork filet under a mushroom crust**
Light potato muffin | Crisp garden vegetables | Pepper sauce
- **Lentil and bulgur cookies**
Glazed vegetables | Yoghurt dip | Mint

Dessert

- **Berry tiramisu**
Red forest berries | Pistachio wafer | Dark chocolate strips
- **Chocolate delight**
Nougat terrine | Warm chocolate fondant | Valrhona mousse
- **Crème Brûlée**
Crispy caramel | Real vanilla | Scented strawberry salad





business buffet (from 30 people)

Starters

- Selection of smoked fine fish with wasabi and horseradish crème
- Grilled antipasti of artichoke, peppers, courgettes, cherry tomatoes and cep mushrooms, marinated in olive oil, dark balsamic vinegar and lemon basil
- Pink roast beef with capers
- Baden mini meat pasty with blood orange and onion dip
- Quail terrine with a fruity mango and chilli chutney
- Crisp salad leaves with Parmesan slivers, toppings and various dressings
- Mixed breads with unsalted butter, lightly salted butter and herb butter

Main courses

- Veal filet with chanterelle cream sauce and tomato and leek vegetables
- Pikeperch with spinach and pine nuts and straw potatoes
- Sage gnocchi tossed in olive oil

Side dishes

- Tagliatelle
- Mississippi rice
- Potato muffins

Desserts

- Coconut panna cotta with braised pineapple filets and burnt almonds
- Dark chocolate mousse in a glass jar with a touch of Amaretto
- Strawberry salad finished with basil and aceto balsamico
- Fruit in chocolate on a Happy Spoon: pineapple, banana, Cape gooseberry, mango, strawberry

Price per person Euro 39.00/Euro 32.77 net





italian buffet (from 30 people)

Starters

- Focaccia with leek and onion cream cheese, Coppa and cherry tomatoes
- Crisp grissini wrapped in Parma ham, served with fig mustard
- Selection of Italian antipasti peppers, tomatoes, mushrooms, courgettes, aubergines, artichokes
- Mixed salad with preserved olives, baby leeks, aromatic sheep's cheese and sunflower seeds
- Pasta salad with courgettes, marinated in fresh herbs
- Fennel salad with sliced salami, Parmesan slivers, olive oil and lemon vinaigrette
- Ciabatta, tomato and olive bread, selection of butters

Main courses

- Pork piccata with melted tomatoes and pepper vegetables
- From the Live Cooking Station: Tortellini stuffed with ricotta and spinach in a herby cream sauce
- Salmon medallions in lemon sauce with broccoli

Side dishes

- Penne
- Pilau rice
- Potato rissoles tossed in thyme

Desserts

- Orange panna cotta with Amarena Grappa cherries and an almond croquant sail
- Fresh fruit salad with basil essence
- Latte macchiato of nougat with a light Amaretto foam

Price per person Euro 37.00/Euro 31.09 net





regional buffet (from 30 people)

Starters

- Fresh tartar of smoked herring with dill mosaic
- Cured Kasserl rolls on leek and lentil salad
- Frisée romaine salad with strips of smoked duck breast, thyme croutons and beer balsam
- Beef brawn finished with an Odenwald honey sauce on a sour cream dip
- Cream of chervil soup with pumpkin seeds
- Rye bread, pretzel dough pastries, lightly salted butter

Main courses

- Sautéed brook trout filet on Julienne vegetables with Frankfurt Green Sauce
- Cured roast pork en crouete with a tasty bacon sauce
- “Woin Hinckelchen” chicken breast filet braised in Äppler served with root vegetables

Side dishes

- Rosemary potato gratin
- Mini dumplings with buttered breadcrumbs
- “Little Rascal” cookies

Desserts

- Fresh pancakes with vanilla ice cream, various sauces, cinnamon and sugar plus strawberry preserve
- Seeheim crème brûlée: burnt potato crème with marinated plums
- Forest berry ragout with lemon thyme and vanilla sauce

Price per person Euro 34.00/Euro 28.57 net





fingerfood

Finger food represents a passion for detail. We will be pleased to serve you a selection of tiny works of art for your reception, flying buffet or as highlights during breaks.

Price per piece Euro 1.55/Euro 1.30 net

- Crisp pepper and Parmesan lollies
- Melon and Mozzarella balls on a pipette with limoncello dressing
- Crostini with pepperoni cream cheese
- Mini bread rolls filled with Vital cream cheese
- Various stuffed won ton and spring rolls
- Hesse spring roll stuffed with bacon and sauerkraut
- Meat balls in a spicy chilli and coriander sauce
- Cornettini stuffed with guacamole or rocket cream cheese
- Smoked salmon tartar on a slice of pumpernickel

Price per piece Euro 2.50/Euro 2.10 net

- Mini chocolate tarts with pear in a pyramid cake coat
- Asian curry soup from the “Plopp the Soup” flask with a macaroni straw

Price per piece Euro 3.00/Euro 2.52 net

- Mini quiche with baby leeks and tasty dried meat
- Tarte flambée squares with Serrano ham and rocket
- Shrimp on pesto potato salad in a glass jar
- Marinated beef filet and couscous on the Happy Spoon





coffee breaks in the daily packages

Turn your coffee breaks into an experience. Choose your favourites

Price per piece Euro 1.50/Euro 1.26 net

- Mini croissants
- Pretzel dough pastries
- Muesli bars

Price per piece Euro 2.30/Euro 1.93 net

- Fresh tray bake
- Selection of quality cookies from our Patisserie
- Fruit skewer wrapped in chocolate
- Actimel
- Muffins
- Brownies
- Tomato bruschetta

Price per piece Euro 2.80/Euro 2.35 net

- Seasonal tarts
- Birthday cakes with individual messages

Price per piece Euro 4.00/Euro 3.36 net

- Farmhouse bread with various spreads (feta and olive, red pesto, tuna)
- Exotic minted fruit salad
- Petits fours
- Selection of chocolates from the First Class onboard programme (3 pieces)
- Freshly squeezed juices
- Smoothies (seasonal selection; please ask for details)





beverages

Non-alcoholic drinks

Prices in €

Mineral water (still, medium, sparkling)	0.25 l	2.20/1.85 net
	0.75 l	6.00/5.04 net
Soft drink selection	0.20 l	2.20/1.85 net
	1.00 l	9.00/7.56 net
Selection of fruit juices	0.20 l	2.70/2.27 net
	1.00 l	9.50/7.98 net

Coffee and tea

Cup of coffee		2.20/1.85 net
Pot of filter coffee	1.00 l	8.00/6.72 net
Cappuccino		2.50/2.10 net
Espresso		2.00/1.68 net
Cup of tea		2.20/1.85 net
Coffee trends		2.80/2.35 net

Beers

Draught beer	1.00 l	7.50/6.30 net
Weizenbier (light, dark) bottle	0.50 l	3.50/2.94 net





Sparkling wine

Prices in €

edition sekt Riesling extra dry	0.75 l	21.00/17.65 net
Menger Krug Cuvée Zero	0.75 l	29.00/24.37 net
Menger Krug Rosé Brut	0.75 l	30.00/25.21 net
Schloss Vaux Cuvée Brut	0.75 l	29.00/24.37 net
Schloss Vaux Rosé Brut	0.75 l	30.00/25.21 net
Schloss Vaux Sauvignon Blanc Brut	0.75 l	33.00/27.73 net

Champagne

Jacquart Brut Mosaïque	0.75 l	50.00/42.02 net
Devaux Brut Cuvée D	0.75 l	60.00/50.42 net

Spirits

Ramazotti	4 cl	4.00/3.36 net
Carlos I	4 cl	4.00/3.36 net
Grappa Bianca	4 cl	4.00/3.36 net
Bombay Sapphire	4 cl	4.50/3.78 net
Johnnie Walker Black Label	4 cl	5.00/4.20 net
Morand fruit brandies and waters, various	4 cl	6.00/5.04 net
Grappa di Ribolla	4 cl	8.00/6.72 net

Please ask for further details of our offers.





wine

Prices in €

Lufthansa "edition two white"		
2008 Krug'scher Hof, Riesling Spätlese	0.75 l	21.50/18.07 net
Lufthansa "edition two red"		
2008 D.O. Valle de Aconcagua, Max Reserva Cabernet Sauvignon	0.75 l	21.50/18.07 net

Germany

White wine

Iphöfer Kronsberg		
Silvaner QbA, Weingut Wirsching	0.75 l	25.00/21.01 net
Schloss Vollrads		
Riesling QbA, Rheingau	0.75 l	27.00/22.69 net
Burkheimer Schlossgarten		
Grauburgunder Kabinett, Weingut Bercher	0.75 l	35.00/29.41 net
Flug des Falken		
Riesling Auslese, Weingut Motzenbäcker	0.75 l	47.00/39.50 net

Red wine

Trollinger		
QbA, Weingut Sonnenhof	0.75 l	25.00/21.01 net
Gundheimer Sonnenberg		
Dornfelder Qualitätswein, Weingut Gerhard Gutzler	0.75 l	28.50/23.95 net
Sokrates Cuvée		
Qualitätswein, Weingut Keth	0.75 l	29.50/24.79 net
Königsschaffhauser Steingröble		
Spätburgunder QbA, Weingut Königsschaffhausen	0.75 l	29.50/24.79 net

Rosé

Bercher Rosé vom Spätburgunder		
QbA, Weingut Bercher	0.75 l	26.00/21.85 net





France

Prices in Euros

White wine

Marrenon Chardonnay

VdP Méditerranée, Cellier de Marrenon

0.75 l

23.00/19.33 net

Saint Veran "Terra Incognita"

Vignerons des Terres Secrètes

0.75 l

33.00/27.73 net

Red wine

Merlot L'Empreinte

VdP D'Oc, Vignerons de Benovie

0.75 l

25.00/21.01 net

Château Leboscq

Cru Bourgeois, Médoc

0.75 l

38.50/32.35 net

Châteauneuf du Pape Rouge

Domaine du Vieux Lazaret

0.75 l

55.00/46.22 net

Spain

White wine

Montespina Verdejo

Rueda DOC, Avelino Vegas

0.75 l

26.00/21.85 net

Red wine

Corona de Castilla "Estilo"

Bodegas Señorío de Castilla

0.75 l

29.00/24.37 net

LAN Reserva

Bodegas LAN

0.75 l

45.00/37.82 net





Italy

Prices in Euros

White wine

Bianco di CUSTOZA DOC

Val dei Molini, Cantina di Custoza

0.75 l

27.00/22.69 net

Vernaccia di San Gimignano

Casa Vinicola Carpineto

0.75 l

31.50/26.47 net

Lugana "I Frati"

Ca dei Frati

0.75 l

36.00/30.25 net

Red wine

Barbera d'Asti "San Nicolao"

L'Aziende Agricole di Terre da Vino

0.75 l

28.00/23.53 net

Montemareto Countacc!

Piemont – Michele Chiarlo

0.75 l

39.00/32.77 net

South Africa

White wine

Bon Vallon Chardonnay

De Wetshof Estate, Wine of Origin Robertson

0.75 l

29.50/24.79 net

Cellar Chenin Blanc

Kleine Zalze, Stellenbosch

0.75 l

35.00/29.41 net

Red wine

Laborie Shiraz

W. O. Coastel Region

0.75 l

29.50/24.79 net

Grand Classique

Glen Carlou Vineyards, Paarl

0.75 l

45.00/37.82 net





Chile

Prices in Euros

White wine

Pionero Sauvignon Blanc

Viña Morandé

0.75 l

30.00/25.21 net

Red wine

Cabernet Sauvignon Reserva

Viña Morandé

0.75 l

30.00/25.21 net

USA

White wine

Grand Circle Chardonnay

Hess Collection Winery, California

0.75 l

30.00/25.21 net

Red wine

Cabernet Sauvignon "Two Vines"

Columbia Crest

0.75 l

30.00/25.21 net

Australia

Red wine

Wildcard Shiraz

Peter Lehmann Wines, South-Eastern Australia

0.75 l

30.00/25.21 net

Please ask for details of our current vintages.



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