

Seasonal offer

Spring buffets / menus

Get spring off to a good start with our suggested dishes,
and let the following pages inspire you.

*Hello spring, nice
to see you again!*

Light & fresh

Spring buffet I

From 30 people
Valid from 1.3 – 31.5.2019



The overture

- Variation of mixed tomatoes and marinated mozzarella
- Sushi bowl with green asparagus and shredded smoked trout
- Cream of sweet potatoes with crunchy radish salad
- Boiled ham and asparagus with a savoury rhubarb compote
- Fresh spring salads with a fruity herb dressing and a selection of toppings

The symphony

- Skrei fillet coated in egg and Parmesan with salsa verde, grilled cherry tomatoes and vegetable ribbon noodles
- Corn-fed chicken breast in a Japanese miso marinade on leek and potato vegetables with coconut polenta
- Potato pancakes with fried asparagus and wild garlic cream

The finale

- Fruity strawberry dome with cottage cheese and coconut
- Creamy rhubarb tiramisu
- Poppyseed panna cotta with aromatic elderflowers and fresh strawberries

Why not choose a light & tasty cocktail for an aperitif? We recommend: Cucumber Elderflower Mule, a sparkling combination of ginger, elderflower and cucumber vodka for € 8,30 per cocktail.

Our tip!

Price per person gross € 48.00 / net € 40.34

Our wine recommendations

White wines

- Hochdörffer Chardonnay
Weingut Sonnenhof, QbA, Pfalz 0,75 l gross € 31.00 / net € 26.05
- Schloss Johannisberg Gelblack
Schloss Johannisberg, VDP Gutswein, Rheingau 0,75 l gross € 33.00 / net € 27.73

Red wines

- Merlot D'Astruc
Domaine Astruc, Vin de Pays d'Oc, Limoux 0,75 l gross € 31.00 / net € 26.05
- Rosso di Montepulciano
Poliziano, DOC, Tuscany 0,75 l gross € 33.00 / net € 27.73

Light & fresh

Spring buffet II

From 30 people
Valid from 1.3 – 31.5.2019



The overture

- Preserved artichoke bases with ricotta cream
- Tender matjes fillets with fresh chives and a refreshing lemon dip
- "Frankfurt green sauce" with marinated shrimps
- Crunchy asparagus in vinegar with croutons and chopped egg
- Baby romaine lettuce with radishes, aromatic manchego cheese and toasted pine nuts

The symphony

- Salmon fillet with caper and lime salsa, sautéed courgettes and herb rice
- Crispy suckling pig with a springbeer glaze and served with asparagus and panfried potatoes
- Wild garlic agnolotti with vegetable ragout, sour cream and parsley

The finale

- Rhubarb jelly with curd cream and balm
- Chocolate and woodruff mousse with croquant splinters
- Layered cheesecake in a jar with strawberry salad

Price per person gross € 50.00 / net € 42.02

Mhmmmm...
so delicious

Our wine recommendations

White wines

- Lufthansa Edition White 2019
Weingut Manz, Cuvée Seeheim, Rheinhessen 0,75 l gross € 29.50 / net € 24.79
- The favourites: Chardonnay "Cardellino"
Elena Walch, Alto Adige DOC, South Tyrol 0,75 l gross € 45.00 / net € 37.81

Red wines

- Monte Toro Selección Crianza (Edition 11)
Domaine Astruc, Vin de Pays d'Oc, Limoux 0,75 l gross € 29.50 / net € 24.79
- Reflet du Terroir
Château Laffitte-Teston, Cuvée, AOP, Madiran 0,75 l gross € 33.00 / net € 27.73

The best of the season

Spring menu I

From 15 people
Valid from 23.4 – 24.6.2019



The inspiring spring menu served up by Lufthansa Seeheim has just what you are looking for. With these menus, we are adding a wide range of carefully selected specialities to our culinary choice. We hope you enjoy looking through our dishes!

Marinated asparagus

- With tender prime boiled veal, a smoked tomato dressing and rocket salad

Fried sea bream fillet

- On crunchy asparagus and pepper, stuffed asparagus cannelloni and aromatic pesto foam

Rhubarb crumble

- With aromatic asparagus ice cream and light strawberry espuma

Price per person gross € 52.00 / net € 43.70

*Spring is
in the air*

Our wine recommendations

White wines

- Keth Weißburgunder 0,75 l gross € 29.50 / net € 24.79
Weingut keth, QbA, Rheinhessen
- Gravel & Loam Sauvignon Blanc 0,75 l gross € 33.00 / net € 27.73
Misty Cove Wines, Marlborough, New Zealand

Red wines

- Anette Closheim Rouge 0,75 l gross € 31.00 / net € 26.05
Weingut Anette Closheim, Cuvée, Nahe
- Oberbergener Bassgeige Spätburgunder 0,75 l gross € 39.00 / net € 32.77
Weingut Franz Keller – Schwarzer Adler, VDP Erste Lage, Baden

The best of the season

From 15 people
Valid from 23.4 – 24.6.2019

Spring menu II

*Please
enjoy!*



Asparagus salad

- On "Frankfurt green sauce" with sous-vide poached country egg and crispy farmhouse bread

Velvety cream of asparagus soup

- With toasted almond slivers

Fresh German asparagus

- With veal schnitzel, classic sauce Hollandaise and new potatoes

Caramelised asparagus

- With strawberry sorbet, crushed Amarettini and velvety white chocolate sauce

Price per person gross € 54.00 / net € 45.38

Our wine recommendations

White wines

- Gutzler Grauer Burgunder
Weingut Gutzler, VDP Gutswein, Rheinhessen 0,75 l gross € 33.00 / net € 27.73
- The favourites: Chardonnay "Cardellino"
Elena Walch, Alto Adige DOC, South Tyrol 0,75 l gross € 45.00 / net € 37.81

Red wines

- Merlot D'Astruc
Domaine Astruc, Vin de Pays d'Oc, Limoux 0,75 l gross € 29.50 / net € 24.79
- Rosso di Montepulciano
Poliziano, DOC, Tuscany 0,75 l gross € 33.00 / net € 27.73