

*Menues*



# Berlin buffet

## *Appetizers*

Seasonal leaf salads with various dressings and toppings

Potato and cucumber salad

Colorful lentil salad with vegetable brunoise

White cabbage salad with roasted bacon cubes

Veal aspic with remoulade sauce

Small mini-boulet with mustard and gherkin

Smoked fish variation with honey-mustard-dill sauce

Selection of different breads with butter and lard

---

## *Soup*

Berlin potato soup with fried wiener sausages

---

## *Main courses*

Kasseler in caraway jus

Roasted Havel pike perch with dill pickles

Mashed potatoes and celery

Long grain rice

Sauerkraut

---

## *Dessert*

Berlin air

Red fruit jelly with vanilla sauce

Poor knight

Cheese variation with grapes and fig mustard

36,00 € Special prize for Max Planck Institutes

49,00 € Regular price

# Bavarian buffet

## *Appetizers*

White cabbage salad with bacon and caraway seeds  
Mixed sausage platter  
Meatballs with potato salad  
Bavarian sausage salad  
Radish, radish, boiled eggs, cornichons  
Obatzter with chives, lard  
Salted and unsalted butter  
Pretzels, farmhouse and stone-baked bread

---

## *Soup*

Liver dumpling soup

## *Main courses*

Roast pork in beer sauce from the cutting station  
Liver loaf with fried egg  
White sausages with sweet mustard  
Roasted pike perch with creamy sauerkraut  
Macaire potatoes, bread dumplings  
Bavarian cabbage  
Fried potatoes with black pudding

---

## *Dessert*

Curd cheese dumplings with plum, poppy seed and vanilla sauce  
Kaiserschmarrn with apple sauce  
Bavarian cream  
Cheese selection with fig mustard

40,00 € Special prize for Max Planck Institutes  
54,00 € Regular price

# Snack

## *Appetizers*

White cabbage salad, sausage salad  
International sausage specialties  
Obatzter with chives  
Cheese variation with grapes  
Smoked bacon, boulettes, knockwurst and pepperbeiser  
Radish, radish, boiled eggs and cornichons  
Greaves lard, liver sausage  
farmhouse bread, stone-baked bread, wholemeal bread and pretzels  
Salted and unsalted butter

---

## *Dessert*

Kaiserschmarrn with apple sauce and vanilla sauce  
Bavarian cream  
Fruit salad

19,00 € Special prize for Max Planck Institutes  
25,00 € Regular price

# BBQ buffet

## *Appetizers*

Caesar salad with croutons, cherry tomatoes and parmesan dressing  
Potato salad with bacon, spring leeks and shallots  
Mediterranean pasta salad with dried tomatoes and olives  
Cucumber salad, cole slaw  
Tomato-Mozzarella with basil pesto  
Bread basket with a selection of different breads and butter

---

## *Main courses*

Steaks from roast beef  
Marinated shin neck steaks  
Selection of grilled sausages (pork, poultry)  
Salmon fillet in foil

---

## *Side dishes*

Small baked potato with herb sour cream  
Grilled tomatoes au gratin  
Corn on the cob in herb butter and maple syrup  
BBQ sauces, mustard, ketchup, herb butter

---

## *Dessert*

Red fruit jelly with vanilla sauce  
Melon and pineapple platter  
Mascarpone cream with strawberries

36,00 € Special prize for Max Planck Institutes  
49,00 € Regular price

# Vegetarian BBQ buffet

## *Appetizers*

Caesar salad with various toppings and parmesan dressing  
Potato salad with spring leeks and radishes  
Mediterranean pasta salad with dried tomatoes and olives  
Cucumber salad with shallot vinaigrette and dill  
Tomato-Mozzarella with basil pesto  
Cole Slaw  
Selection of different breads and butter

---

## *Main courses*

Vegetarian sausage  
Grilled cheese  
Mediterranean vegetable skewers

---

## *Side dishes*

Vegetable meatball  
Small baked potatoes with herb sour cream  
Grilled tomatoes au gratin  
Corn on the cob in maple butter  
BBQ sauces, ketchup, mustard, mayonnaise

---

## *Burger station*

*Assemble your own burger from a variety of ingredients*  
with vegetarian grilled burger patty, burger bun, iceberg lettuce, Danish pickles,  
red onions, tomatoes, jalapenos, cheddar cheese, ketchup, mustard, burger  
sauce and sweet potato fries

---

## *Dessert*

Melon pineapple platter with tropical fruits  
Red fruit jelly with vanilla sauce  
Poor man's knight (house specialty)

36,00 € Special prize for Max Planck Institutes  
49,00 € Regular price

# SPRING buffet

*(Seasonally available from March to May)*

## *Appetizers*

Lamb's lettuce with potato vinaigrette, bacon cubes, shallots  
Zucchini rolls stuffed with wild garlic cream cheese  
Feta apple salad with pomegranate  
Salmon spinach rolls  
Chicken and arugula terrine  
Selection of different breads with butter

---

## *Soup*

Tomato consomme with basil gnocchi

---

## *Main courses*

Pink roasted saddle of lamb under thyme crust (cutting station)  
Roasted plaice on beluga lentils with pea-mint sauce  
Rosemary potatoes  
Gnocchi with leek and port wine pearl onions  
Paprika spring leek vegetables

---

## *Dessert*

Coffee Panna Cotta with roasted rhubarb  
Strawberry Cream Profiterole  
Buttermilk lemon mousse  
Vanilla cream with elderflower syrup

41,00 € Special prize for Max Planck Institutes  
55,00 € Regular price

# Asparagus buffet

*(Seasonally available from April to June)*

## *Appetizers*

Summer leaf salads with fruity dressing and toppings  
Asparagus Panna Cotta  
Green asparagus salad in a glass  
Asparagus salmon terrine  
Veal aspic with Thai asparagus  
Selection of different breads with butter

---

## *Soup*

Asparagus cream soup

---

## *Main courses*

Pink roast beef under strawberry pepper crust (Live Station)  
Salmon on lime sauce  
Sage gnocchi  
Beelitz asparagus with hollandaise sauce  
Truffled ribbon noodles  
Asparagus and potato gratin

---

## *Dessert*

Strawberry tiramisu  
Chocolate fountain with strawberries  
Rhubarb-strawberry gruel with chocolate cream  
Strawberry butter cookie trio

41,00 € Special prize for Max Planck Institutes

55,00 € Regular price

# Summer buffet

*(Seasonally available from June to September)*

## *Appetizers*

Summer leaf salads with fruity dressing and toppings  
Melon-feta cheese salad with walnuts and red onions  
Cucumber-mint salad with mascarpone cheese  
Turkey-mango salad with arugula  
Zucchini bell pepper salad with garlic scampi  
Selection of different breads with butter

---

## *Soup*

Saltibarsciai

---

## *Main courses*

Stuffed turkey roll with sherry sauce  
Poached halibut fillet on herb carrots  
Gnocchi with lime and onion melts  
Sweet potato wedges  
Princess bean vegetables with bacon cubes

---

## *Dessert*

Chocolate passion fruit cream  
Cardamom panna cotta with caramelized pineapple  
Banana tiramisu with egg liqueur  
Espresso parfait with berries

41,00 € Special prize for Max Planck Institutes

55,00 € Regular price

# Autumn buffet

*(Seasonally available from September to November)*

## *Appetizers*

Chicory salad with walnuts  
Poultry-morel terrine  
Mussel salad with fennel  
Broccoli salad with cashew crunch  
Tagliatelle and chanterelle salad  
Selection of different breads with butter

---

## *Soup*

Cream of parsley soup with oven parsnip

---

## *Main courses*

Rhenish sauerbraten  
Steamed haddock fillet in chard leaves on potato-tomato ragout with apple  
sauce  
Potato dumplings with parsley butter  
Pear and red cabbage  
Pumpkin risotto with roasted pine nuts

---

## *Dessert*

Cinnamon brownie cheesecake with spiced cherries  
Lavender creme brulee  
Chestnut Vanilla Mousse  
Apple and almond tiramisu

41,00 € Special prize for Max Planck Institutes  
55,00 € Regular price

# Winter buffet

*(Seasonally available from December to March)*

## *Appetizers*

Quinoa-avocado-beetroot salad  
Chicory-kiwi doe fruit salad  
Pink roast beef with port wine fig jelly  
Salmon and spinach terrine  
Selection of different breads with butter

---

## *Soup*

Chestnut cream soup with prune and bacon crust

---

## *Main courses*

Game goulash in gingerbread sauce  
Roasted pike perch on amaretto-pearl onion-pumpkin ragout  
Parsley root and mashed potatoes  
Hazelnut spaetzle  
Almond broccoli

---

## *Dessert*

Baked apple tiramisu  
Espresso mousse with rum oranges  
Drunken date salad  
Quark balls filled with plum jam

41,00 € Special prize for Max Planck Institutes  
55,00 € Regular price

# International buffet 1

## *Appetizers*

Romaine lettuce hearts with Caesar dressing, Olivetti tomatoes, parmesan and thyme croutons

Mango avocado salad with pomegranate and iceberg lettuce

Zucchini-Ricotta rolls with roasted pine nuts

Strawberry-celery salad with ginger and lime

Tandoori pork tenderloin on glass noodle salad with snow peas

Pike-perch-salmon carpaccio on herb salad and shallot-herb vinaigrette

Selection of different breads with butter



## *Soup*

Fruity coconut curry cream soup flavored with lime leaves



## *Main courses*

Roasted lamb chops with sautéed artichoke and tomato vegetables

Baked cod fillet with coconut on mango bell pepper sauce

Potato gratin

Lemon linguini with green asparagus and roasted pistachios

Spinach crêpes filled with sweet potatoes and feta cheese on chervil foam



## *Dessert*

Bounty cream with caramelized pineapple

Lukewarm chocolate cake with vanilla ice cream

Forest fruit stracciatella panna cotta

Italian cheese selection with fig mustard

50,00 € Special prize for Max Planck Institutes

68,00 € Regular price

# International buffet 2

## *Appetizers*

Seasonal leaf salads with various dressings and toppings  
Parsnip and pear salad with cashew nuts  
Tomato-Mozzarella with basil pesto  
Roasted Hokkaido pumpkin with almonds and feta cheese  
Vitello tonnato with caper berries  
Salmon tartar on potato rösti with Osietra caviar  
Selection of different breads with butter

---

## *Soup*

Lobster bisque with roasted cauliflower

---

## *Main courses*

Braised veal cheeks in chocolate jus  
Roasted Arctic salmon trout with fried shrimps in saffron sauce  
Truffled mashed potatoes  
Basmati  
Seasonal market vegetables

---

## *Dessert*

Honey brittle mousse with mango chili sauce  
Cranberry parfait with pistachio sauce  
Lemon grass crème brûlée  
Pineapple-mint salad with Raffaello cream

47,00 € Special prize for Max Planck Institutes  
63,00 € Regular price

# International buffet 3

## *Appetizers*

Seasonal leaf lettuce, cucumber, tomato, carrot, eggs and croutons  
Orange shepherd's salad  
Parsnip-carrot salad  
Ravioli and chanterelle salad  
Roast beef with remoulade sauce  
Shrimp salad "Pesto Genovese"  
Bread & Butter

---

## *Soup*

Lobster bisque with roasted cauliflower

---

## *Main courses*

Potato soup, optionally with Vienna sausage  
Beef goulash with mushrooms  
Fried pollack in dill sauce with sautéed shrimps  
Potato dumplings with bread butter  
Schupfnudel vegetable pan  
Apple and red cabbage

---

## *Dessert*

Egg pancakes with raspberry yogurt filling and vanilla sauce  
French cheese selection with fig mustard  
Creme brulee  
Semolina flummery with strawberries

41,00 € Special prize for Max Planck Institutes  
55,00 € Regular price

# Italian buffet

## *Appetizers*

Mixed leaf salad with various toppings and balsamic dressing  
Buffalo mozzarella with San Marzano tomatoes on arugula and basil pesto  
Antipasti variation  
Taleggio crostini with Parma ham and artichokes  
Vitello tonnato with caper berries  
Octopus salad with fennel, bell pepper, and celery salad  
Various types of bread and butter

---

## *Soup*

Minestrone "Genovese"

---

## *Main courses*

Saltimbocca from veal with Barolo jus  
Seafood pan with king prawns, spring leek, and Roma tomatoes in crustacean foam  
Parmesan potatoes  
Champagne risotto with green asparagus and sautéed king oyster mushrooms  
Fried gnocchi with baby spinach and cherry tomatoes in Gorgonzola sauce  
Ratatouille

---

## *Dessert*

Tiramisu  
Warm chocolate cake with vanilla ice cream  
Panna cotta with caramel sauce and brittle  
Italian cheese selection with grapes, fig mustard, and grissini

40,00 € Special prize for Max Planck Institutes  
50,00 € Regular price

# Vegetarian buffet 1

## *Appetizers*

Rocket salad with fig, avocado and balsamic dressing  
Buffalo mozzarella with vine tomatoes and basil pesto  
Antipasti with baslsamico onions, artichokes and mini paprini  
Apple-carrot salad with roasted sesame seeds and alfalfa sprouts  
Zucchini-feta muffins with tomato dip  
Vegetarian crêpe rolls with cream cheese  
Selection of different breads with butter

---

## *Soup*

Sweet potato cream with peanut

---

## *Main courses*

Vegetable curry with coconut and lemongrass  
Basmati  
Pasta with two sauces, pesto and pecorino cheese  
Potato and broccoli rösti with herb crème fraîche  
Homemade cheese spaetzle with fried onions  
Mediterranean potato-vegetable pan with smoked tofu and feta cheese

---

## *Dessert*

Chocolate fountain with fruits  
Tiramisu  
Crème brûlée  
French cheese selection with fig mustard

37,00 € Special prize for Max Planck Institutes  
51,00 € Regular price

# Vegetarian buffet 2

## *Appetizers*

Leaf salad with fennel, orange and raspberry dressing  
Melon salad with walnuts, arugula and red onions  
Avocado-papaya salad with mint, chili and lime  
Baked feta cheese with tomato-olive ragout and pimientos de Padron  
Mediterranean bread salad  
Roasted Hokkaido pumpkin with caramelized pear, Roquefort and almonds  
Assortment of breads and butter

---

## *Soup*

Tomato consomme with parmesan gnocchi

---

## *Main courses*

Farfalle with baby leaf spinach and cherry tomatoes  
Champagne risotto with green asparagus  
Cous cous vegetable pan  
Roasted olive polenta on sautéed chard and shiitake  
Potato and zucchini casserole

---

## *Dessert*

Poor knight  
Pineapple and melon platter with tropical fruits  
Grand Marnier parfait with spiced oranges  
Organic cheese selection with fig mustard

36,00 € Special prize for Max Planck Institutes  
49,00 € Regular price

# Christmas buffet 1

## *Appetizers*

Small salad hearts with parmesan dressing and various toppings  
Hokkaido pumpkin salad in curry-maple marinade  
Pork and venison pâté with Cumberland sauce  
Graved salmon with basil-orange pickle and Dijon mustard sauce  
Beet carpaccio with caramelized goat cheese,  
walnuts and marinated lamb's lettuce  
Orange shepherd's salad  
Bread basket and butter

---

## *Soup*

Chestnut cream with roasted bacon

---

## *Main courses*

Crispy goose leg in orange sauce  
Potato dumplings with bread butter  
Apple-red cabbage & green cabbage  
Roasted fillet of pike-perch on beluga lentil vegetables with white wine sauce  
Basil gnocchi

---

## *Dessert*

Filled baked apple with vanilla ice cream  
Almond panna cotta  
Rice pudding with cinnamon plums  
Speculoos cream with mascarpone and tangerine

41,00 € Special prize for Max Planck Institutes  
55,00 € Regular price

# Christmas buffet 2

## *Appetizers*

Seasonal leaf salads with various dressings and toppings  
Apple and pear salad with walnuts and Roquefort cheese  
Orange-radicchio salad with roasted pine nuts and cress  
Terrine of pork, venison and duck with cranberry jam  
Pumpkin and shrimp salad  
Parsnip and lentil salad  
Bread basket and butter

---

## *Soup*

Cream of Jerusalem artichoke soup with truffle

---

## *Main courses*

Crispy duck leg in currant sauce  
Fried napkin dumplings  
Brussels sprouts with bacon and onions  
Roasted salmon fillet with orange-vanilla-fennel and crustacean foam  
Lemon linguini with green asparagus and roasted pistachios

---

## *Dessert*

Poor knight  
Gingerbread crème brûlée  
Raspberry cream cheese with caramelized almonds  
Lukewarm apple strudel with vanilla sauce and whipped cream

41,00 € Special prize for Max Planck Institutes  
55,00 € Regular price

# Finger Food Buffet 1

## *Appetizers*

Tomato-Mozzarella skewers with basil pesto  
Baked camembert with cranberry jam  
Mediterranean ricotta and zucchini rolls  
Two kinds of bruschetta  
Avocado-papaya salad with sesame seeds and coriander  
Suhivariation with pickled ginger, wasabi and soy sauce  
Selection of different breads with butter



## *Main courses*

Apricots, plums and dates wrapped in bacon  
Baked chicken fillet wrapped in coconut with mango chutney  
Vegetarian spring rolls with chili sauce  
Small fish skewers of salmon and pike perch with orange tarragon dip  
Pork tenderloin skewers in teriyaki marinade with bell peppers and red onions  
Small vegetarian stuffed baked potatoes



## *Dessert*

Melon and pineapple platter with tropical fruits  
Mini apple strudel with vanilla sauce  
Mascarpone cranberry cream with brownie  
Cheese skewers with grapes and olives

40,00 € Special prize for Max Planck Institutes  
54,00 € Regular price

# Finger Food Buffet 2

## *Appetizers*

Grissinis with mammoth olives  
Assorted canapés  
Baked zucchini feta muffins with tomato crème fraîche  
Celery salad with dates, parmesan and roasted almonds  
Honeydew melon with Parma ham  
Salmon crêpe roulade with caviar crème fraîche on wild herb salad  
Selection of different breads and butter



## *Main courses*

Small Mediterranean vegetable skewers with tomato pesto  
Beef fillet skewers with herb mushrooms and peppers  
Fried king prawns with lemongrass and lime dip  
Baked wan tan pockets stuffed duck with wasabi avocado cream  
Stuffed mushroom heads with baby leaf spinach and feta cheese  
Tandoori chicken skewer with pineapple



## *Dessert*

Chocolate Fountain with colorful fruit skewers  
Assorted petit fours  
Giotto creme with raspberry  
French cheese selection with grapes and fig mustard

49,00 € Special prize for Max Planck Institutes  
66,00 € Regular price

# Finger Food Buffet 3

## *Appetizers*

Tomato mozzarella skewers with basil pesto  
Homemade antipasti  
Profiterole stuffed with olive tapenade and arugula  
Stuffed Bündner meat rolls  
Spinach rolls filled with smoked salmon

---

## *Soup*

Pea curry with shrimp lemongrass skewer

---

## *Main courses*

Veal involtini stuffed with eggplant, Parma ham and tomato tapenade,  
with port wine jus  
Cheesburger muffins  
Plums in sage and bacon  
Scallop with chard and sesame salt  
Crunchy bottoms with orange salsa

---

## *Dessert*

Espresso parfait  
Cheesecake  
Caipirinha mousse in chocolate cup

37,00 € Special prize for Max Planck Institutes  
51,00 € Regular price

# Snacks 1

## *Appetizers*

Antipasti variation  
Boulettes with mustard and gherkin  
Selection of different breads with butter

---

## *Soup*

Hokkaido pumpkin cream soup with roasted pumpkin seeds and pumpkin seed oil

---

## *Main courses*

Autumn vegetable casserole

---

## *Dessert*

Lukewarm apple strudel with vanilla sauce

14,00 € Special prize for Max Planck Institutes  
19,00 € Regular price

# Snacks 2

## *Appetizers*

Seasonal leaf salads with various dressings and toppings  
Tomato salad with pine nuts, parmesan and basil  
Mediterranean pasta salad with dried tomatoes and olives  
Assorted half sandwiches  
Choice of different breads and butter

---

## *Soup*

Potato soup with Vienna sausages

---

## *Main courses*

Curry sausage with french fries  
Various marinated poultry skewers  
Cous cous vegetable pan

---

## *Dessert*

Poor knight  
Melon and pineapple platter  
Panna cotta with fruit sauce

20,00 € Special prize for Max Planck Institutes  
27,00 € Regular price

# Snacks 3

## *Appetizers*

Various canapés



## *Main courses*

Vegetable quiche



## *Dessert*

Fruit skewers with chocolate

16,00 € Special prize for Max Planck Institutes  
22,00 € Regular price

# Snacks 4

## *Appetizers*

Assorted filled wraps  
Cauliflower and pomegranate salad with arugula  
Broccoli salad with cashew crunch

---

## *Soup*

Bloody Mary Shooter with crispy olives

---

## *Main courses*

Taco with grilled chicken and tzatziki  
Taco with tuna and arugula-tomato salsa  
Tarte flambée with merguez

---

## *Dessert*

Sweet mini burger on mikado skewer  
Cheesecake  
Topsy fruit salad

23,00 € Special prize for Max Planck Institutes  
32,00 € Regular price

# Menu 1

## *Appetizers*

Two kinds of paprika cream soup with fried shrimp



## *Main courses*

Saltimbocca of veal with ratatouille and olive polenta



## *Dessert*

Tiramisu

37,00 € Special prize for Max Planck Institutes  
51,00 € Regular price

## Menu 2

### *Appetizers*

Baked goat cheese on grilled vegetables and lamb's lettuce



### *Main courses*

Stuffed guinea fowl breast and sautéed leaf spinach and thyme potatoes



### *Dessert*

Panna cotta with fresh berries

36,00 € Special prize for Max Planck Institutes  
49,00 € Regular price

# Menu 3

## *Appetizers*

Beef carpaccio on truffle cream and lamb's lettuce



## *Intermediate course*

Saltimbocca of monkfish on saffron risotto and herb foam



## *Main courses*

Fillet of veal au gratin under pine nut crust with potato tree cake and morel cream



## *Dessert*

Crème brûlée with cassis sorbet

60,00 € Special prize for Max Planck Institutes  
81,00 € Regular price

# Menu 4

## *Appetizers*

Baked zucchini flower on tomato-vanilla chutney and thyme cream



## *Intermediate course*

Gratinated Jakob mussel under chorizo crust with green pea foam



## *Main courses*

Pink roasted Barbarie duck breast with baby pak choi and sesame polenta



## *Dessert*

Raspberry yogurt terrine with noble nuts

56,00 € Special prize for Max Planck Institutes  
76,00 € Regular price

# Menu 5

## *Appetizers*

Salmon and avocado tartar with herb salad, crème fraîche and caviar



## *Intermediate course*

Smoked pigeon breast with white tomato foam



## *Main courses*

Roasted fillet of beef stuffed with veal fillet on creamed savoy cabbage and fried bread dumplings



## *Dessert*

Lukewarm chocolate cake with kumquat ragout

57,00 € Special prize for Max Planck Institutes  
77,00 € Regular price