



# PANORAMA TOWER

R E S T A U R A N T   B A R   L O U N G E

B A N Q U E T F O L D E R

## TROMSØ

|             |                                                                                                        |
|-------------|--------------------------------------------------------------------------------------------------------|
| Appetizer   | King Prawns and Riesling Cream<br>Pie Tea, Carrot Lox, Herb Pearls, Corn Panko                         |
| Soup        | Clear Wild and Vegetable<br>Mushroom, Vegetable, Herb, smoked Duck Breast                              |
| Main course | Salmon Fillet and Paprika Salsa<br>Avocado Cream, Chayote, Pineapple, backed Potato,<br>Cinnamon, Lime |
| Dessert     | Panna Cotta and Speculoose<br>Sweet Chestnut Snow, Cookie Crunch,<br>Tarte Tatin Ice Cream, Physalis   |
| Price       | 78,50 €<br>64,50 € without starter                                                                     |

## NANCY

|             |                                                                                                                              |
|-------------|------------------------------------------------------------------------------------------------------------------------------|
| Appetizer   | Wild Boar Pastrami and Date Mole<br>Taleggio Cream, Focaccia, Walnut, Pomegranate                                            |
| Soup        | Pumpkin and Sweet Potato<br>Orange, Carrot, Coffee, Walnut Crunch                                                            |
| Main course | Breast of Guinea Fowl, filled<br>and bread Dumpling<br>Alpine Cheese, Tomato Mushroom Ragout,<br>Curly Kale, Leek Tarte, Jus |
| Dessert     | Crème brûlée und Amaretto<br>Mascarpone, Espresso, Ice, Cocoa, Orange                                                        |
| Price       | 75,00 €<br>60,00 € without starter                                                                                           |

## BRNO

|             |                                                                                                            |
|-------------|------------------------------------------------------------------------------------------------------------|
| Appetizer   | Mushroom Tatar and Butternut Squash<br>Hazelnut Tree, Parsley Mayonnaise, Mustard Caviar,<br>Silver Onion  |
| Soup        | Hay and Cream<br>Vegetable, Potato, Cannelloni, Cheddar, Dill Oil                                          |
| Main course | Venison Roll and Dried Fruit<br>Bacon, Vegetable, Red Cabbage Jelly,<br>Winter Root Puree, Pomegranate Jus |
| Dessert     | Crème brûlée und Amaretto<br>Mascarpone, Espresso, Ice, Cocoa, Orange                                      |
| Price       | 77,50 €<br>63,50 € without starter                                                                         |

## NASHVILLE

|             |                                                                                                                                                                              |
|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appetizer   | King Prawns and Riesling Cream<br>Pie Tea, Carrot Lox, Herb Pearls, Corn Panko                                                                                               |
| Soup        | Pumpkin and Sweet Potato<br>Orange, Carrot, Coffee, Walnut Crunch                                                                                                            |
| Main course | Beef Tenderloin<br>and Walnut Pumpernickel Crunch<br>Fig Puree, Pumpkin, Romanesco, Carrot,<br>Anna Potatoes, Jus<br>[rare / medium-rare / medium / medium well / well done] |
| Dessert     | Panna Cotta and Speculoose<br>Sweet Chestnut Snow, Cookie Crunch,<br>Tarte Tatin Ice Cream, Physalis                                                                         |
| Price       | 86,00 €<br>70,00 € without starter                                                                                                                                           |

## LEIDEN (vegetarian)

|             |                                                                                                                                |
|-------------|--------------------------------------------------------------------------------------------------------------------------------|
| Appetizer   | Mushroom Tatar and Butternut Squash<br>Hazelnut Tree, Parsley Mayonnaise, Mustard Caviar,<br>Silver Onion                      |
| Soup        | Pumpkin and Sweet Potato<br>Orange, Carrot, Coffee, Walnut Crunch                                                              |
| Main course | Vegetable and Mushroom Roast<br>Nuts, Rice Dough, Sweet Potato Fettucini,<br>Garlic Pesto, Garden Herbs, roasted Vegetable Jus |
| Dessert     | Brownie, vegan and Sweet Potato<br>Toffee ice cream, Peanut Ganache, Cocoa Jelly,<br>Chocolate Sponge Cake, Blackberry         |
| Price       | 67,00 €<br>53,00 € without starter                                                                                             |

When selecting a menu, please note that the same menu must be chosen for all guests.

## BUFFET LEIPZIG\*

|                            |                                                                                                                                                                                                                                                                                                                                                                       |
|----------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appetizer /<br>Small Bites | Smoked ham<br>and marinated vegetables<br><br>Roast pork with crackling<br>and honey-mustard cream,<br>coleslaw, bacon cracklings<br><br>Smoked fish fillet<br>and vegetable remoulade<br><br>Matjes herring tartare and tomato,<br>sour cream, garden cress<br><br>Cheese salad and pear,<br>onion, walnut, mustard, arugula<br><br>Bread selection and butter       |
| Soup                       | Potato soup and vegetables, marjoram                                                                                                                                                                                                                                                                                                                                  |
| Main course                | Trout fillet and Leipziger Allerlei<br>Crayfish foam<br><br>Fried chicken breast and warm potato salad,<br>vinegar, oil, cucumber<br><br>Pork tenderloin<br>and oven-roasted vegetables<br>Potato cakes, jus<br><br>Baked potato and herb cream<br>Sunflower seed liver sausage<br><br>Bread dumplings and mountain cheese<br>Leaf spinach, cream, sun-dried tomatoes |
| Dessert                    | Quark fritters with raisins<br>and baked apple purée<br><br>Egg liqueur mousse and<br>marinated berry compote<br><br>Eierschecke (layered custard cake)<br><br>Coastal cheeses                                                                                                                                                                                        |
| Price                      | 73,00 € per person                                                                                                                                                                                                                                                                                                                                                    |

\* We offer our buffets for groups of 30 people or more.

## BUFFET SEVILLE\*

|             |                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Small Bites | Aioli<br>Artichoke hearts and Serrano ham<br>Meat balls and tomato, Sherry<br>Sheep's cheese and herbs, olive oil<br>Fried bell pepper<br>Seafood and garlic<br>Grilled vegetables and Sherry vinegar<br>Plums and bacon<br>Olives and herbs, chilli    |
| Vorspeisen  | Crab meat with red and yellow chicory<br>Mango, lime, cream<br>Serano ham and figs, melon<br>Kind prawns and Sherry, herbs, basil<br>Chorizo and cider                                                                                                  |
| Soup        | Gazpacho (cold vegetable soup)<br>Garlic and almond, oranges                                                                                                                                                                                            |
| Main course | Pork filet and anchovy<br>Garlic, rosemary, Jus<br>Grilled duck breast, Sherry and plums, Jus<br>Grilled lamb chop and honey<br>Rum, chilli, Jus<br>Green asparagus with bacon<br>and zucchini-tomato-vegetables<br>Lemon risotto and rosemary potatoes |
| Dessert     | Strawberry and yoghurt mousse<br>Almonds<br>Catalan crème and caramel<br>Cream cheese and figs, honey                                                                                                                                                   |
| Cheese      | Spanish cheese selection<br>Stone oven baked baguette, ciabatta<br>Butter                                                                                                                                                                               |
| Price       | 76,00 € per person                                                                                                                                                                                                                                      |

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## **BUFFET PALERMO\***

|                                    |                                                                                                                                                                                                                                                               |
|------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Appetizer /<br/>Small Bites</b> | Parma ham and honeydew<br>Pear-ginger-mustard and fennel salami<br>Cherry tomato and mozzarella salad<br>Arugula, balsamic vinegar<br>Vegetables and anchovies<br>Grilled vegetables<br>and balsamic vinegar<br>Seafood and garlic                            |
| <b>Soup</b>                        | Tomato and ricotta                                                                                                                                                                                                                                            |
| <b>Main course</b>                 | Beef tenderloin medallions<br>and rosemary gravy<br>Vealcutlet with Parma ham, sage<br>Haunch of lamb and sage crust<br>Roasted sea bream and tomatoes<br>Zucchini-eggplant lasagne, beans<br>and zucchini-tomato-vegetables<br>Risotto, tagliatelle, gnocchi |
| <b>Dessert</b>                     | Cappuccino mousse, cream<br>Tiramisu<br>Sour cherries and balsamic vinegar<br>Biscuit                                                                                                                                                                         |
| <b>Cheese</b>                      | Italian cheese selection<br>Stone oven baked baguette, ciabatta<br>Butter                                                                                                                                                                                     |
| <b>Price</b>                       | <b>70,00 € per person</b>                                                                                                                                                                                                                                     |

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## CANAPÉS

|                                        |        |
|----------------------------------------|--------|
| Cream cheese and radish sprouts        | 5,50 € |
| Paglietta mit tomato jam               | 5,50 € |
| Grilled oyster mushrooms with balsamic | 5,50 € |
| Smoked salmon and Lemon horseradish    | 7,00 € |
| Graved salmon and honey-mustard-sauce  | 7,00 € |
| Roastbeef with vegetable remoulade     | 7,00 € |
| Parma ham and figs                     | 7,00 € |
| Italian salami and parmesan            | 5,50 € |
| Fennel salami and pear mustard         | 5,50 € |
| King prawns on egg ragout              | 7,00 € |
| Serano ham and truffle oil             | 7,00 € |

## FINGERFOOD FOR JAMIE O.

|                                                            |        |
|------------------------------------------------------------|--------|
| Cream cheese and red sprouts                               | 5,50 € |
| Chicken breast and Asian vegetables<br>in a rice leaf      | 7,00 € |
| Back of wild boar and chocolate-<br>balsamic vinegar-cream | 7,00 € |
| Italian salami and oyster mushrooms,<br>balsamic vinegar   | 5,50 € |
| Taleggio with tomato mustard                               | 7,00 € |
| King prawns in a glass noodle nest                         | 7,00 € |
| Rose duck breast with mango-chili-mousse                   | 7,00 € |
| Tuna tartar with grapefruit                                | 7,00 € |
| Tomato with mozzarella and basil                           | 5,50 € |
| Asparagus and smoked salmon with ginger                    | 7,00 € |

## PASTRIES

|                              |        |
|------------------------------|--------|
| Cookies with chocolate       | 3,00 € |
| Cookies with white chocolate | 3,00 € |
| Little blueberry muffins     | 3,00 € |
| Little chocolate muffins     | 3,00 € |
| Shortbread - 3 pieces        | 4,50 € |

## FRUITS

|                                                                                  |        |
|----------------------------------------------------------------------------------|--------|
| 1 fruit piece (strawberry, orange splitz etc.)<br>with brown and white chocolate | 3,00 € |
| Fruit spear with 6 pieces                                                        | 7,50 € |
| Fruits (5 pieces) in a strudel                                                   | 7,50 € |

Please select the items you want to enjoy with your guests. Be aware that the minimum quantity to order for each item is 10 pieces.