



EVERY
SATURDAY

11~
15

BRUNCH BUFFET

Marga's herring duo ^{DF, GF}

Smoked rainbow trout with herb mustard sauce ^{DF, GF}

Shrimp Skagen ^{LF, GF}

Waldorf salad with walnuts ^{V, GF}

Caesar salad with Parmesan ^{LF, GF}

Beetroot and goatcheese salad with pine nuts ^{LF, GF}

Green salad with sprouts and truffle vinaigrette ^{DF, GF}

Sourdough bread, archipelago bread and seed bread ^{GF}

Whipped butter ^{LF, GF} olive tapenade ^{V, GF} and hummus ^{LF, GF}

Mini croissants ^{LF} with orange marmalade ^{DF, GF}

Selection of charcuterie, cured meats and cheeses ^{LF, GF}

Fresh tomatoes and cucumber

Organic eggs ^{LF, GF}

Yogurt with granola and fresh berries ^{LF, GF}

DRINKS

Marga's raspberry and blueberry smoothie ^{V, GF}

Apple and orange juices ^{V, GF}

Mint-infused sparkling water ^{V, GF}

Coffee and tea ^{V, GF}

PRICE

32 € / person

Children under 2 eat free,
children aged 2–12 at half price

MAIN COURSE served to the table

Slow-cooked duck with apple and sweet potato ^{LF, GF}

Feta-gratinated pumpkin with tomato salsa ^{LF, GF}

DESSERT BUFFET

Fresh fruits and berries ^{V, GF}

Roasted white chocolate tarlet

Raspberry quark dessert cone ^{LF}

Marga's apple pie and vanilla foam ^{LF}

Chocolate cake ^{LF, GF}

Selection of cheeses with fruit preserves ^{LF, GF}

Marshmallows and marmalades ^{DF, GF}

