

Buffets

2024



martas

HOTEL

ALBRECHTSHOF BERLIN

Buffet „Spring & Summer“



Wine recommendation

WHITE WINE

Riesling
Robert Weil Winery, Rheingau
Riesling, dry
Peach flavour, fine acidity, piquant
40 €

RED WINE

Blue Zweigelt
Winery Kloster Pforta, Saale-Unstrut
Zweigelt, dry
Deep red colour, sour cherry
36 €



Starters

Mixed salad with herb vinaigrette and thyme croûtons ^{1, 2, 3, 6}
Tomato and cucumber salad
Pickled salmon fillet with mustard-dill sauce ^{9, 22}
Berlin smoked ham on pasta salad

Soup

Iced tomato soup ^{1, 8, 12, 24}

Main courses

Stripes of beef fillet with ribbon noodles ^{1, 2, 6, 12}
Pike-perch fillet with lemon sauce and rice
Vegetarian vegetable steaks ^{1, 8, 12}
Sweet peppers ¹²
Fondant potatoes ¹²

Dessert

Semolina flummery with apple compote ^{8, 12}
Vanilla cream ^{8, 12}
Ricotta cream with apricots

46 € per person
incl. bread & butter
for starter and soup



Buffet „Autumn & Winter“

Starters

Lamb's lettuce with potato dressing and croûtons ^{1,22}
 Roast beef on Waldorf salad
 Venison pâté with marinated blackberries ^{1,14,24}

Soup

Turnip soup with brown bread croûtons

Main courses

Leg of venison with red cabbage and potato patties
 Salmon fillet on dill sauce with jasmine rice
 Pumpkin and potato casserole

Dessert

Nougat mousse with apricot and nuts ^{8,12,14,15,16,17}
 Homemade apple strudel with vanilla sauce ^{1,8,12,13,24}

46 € per person
 incl. bread & butter
 for starter and soup

Wine recommendation

WHITE WINE

Sauvignon Blanc
 Winery Fußler, Pfalz
 Sauvignon Blanc, dry
 Gooseberry, citrus fruit and elderberry
36 €

RED WINE

Mano Negra
 Philipp Kuhn Winery, Pfalz
 Blaufränkisch / Carbernet, dry
 Black fruits, gingerbread, herbs
48 €



Barbecue buffet „Courtyard“

Wine recommendation

WHITE WINE

Ibhöfer Mönchshütte
 Winery Hans Wirsching, Franken
 Müller Thurgau, dry
 Fresh muscat flavour, juicy citrus notes
 30 €

RED WINE

Blue Zweigelt
 Winery Kloster Pforta, Saale-Unstrut
 Zweigelt, dry
 Deep red colour, sour cherry
 36 €



Starters

Pasta salad ^{1,8}
 Coleslaw ^{24,25}
 Tomato salad ^{24,25}
 Cucumber salad ^{24,25}
 Herring tartare ⁹
 Potato salad ¹²
 Meatball platter ^{1,8}
 Smoked fish platter ²⁴

Soup

Seasonal soup ^{1,12,13,21,22}

BBQ

Pork steak ²⁴
 Bratwurst ²⁴
 Spareribs ²⁴
 Prawn skewer ⁷
 Halloumi cheese
 Grilled vegetables (eggplant, celery, courgette, peppers)

Side dishes

Baked potatoes ¹²
 Wedges ¹²
 Various sauces
 Barbecue sauce, ketchup, sour cream, mustard ¹²

Dessert

Red berry compote with vanilla sauce ^{8,12}
 Fruit salad
 Sliced fruit (seasonal)

46 € per person
 incl. bread & butter
 for starter and soup

Barbecue buffet „Courtyard +“

Starters

Pasta salad ^{1,8}
 Coleslaw ^{24,25}
 Tomato salad ^{24,25}
 Cucumber salad ^{24,25}
 Herring tartare ⁹
 Potato salad ¹²
 Meatball platter ^{1,8}
 Smoked fish platter ²⁴

Soup

Seasonal soup ^{1, 12, 13, 21, 22}

BBQ

Salmon in foil ²⁴
 Rumpsteak
 Marinated chicken breast
 Spareribs ²⁴
 Prawn skewer ⁷
 Halloumi cheese
 Grilled vegetables
 (eggplant, celery, courgette, peppers)

Side dishes

Baked potatoes ¹²
 Wedges ¹²
 Various sauces
 Barbecue sauce, ketchup,
 sour cream, mustard ¹²

Dessert

Red berry compote
 with vanilla sauce ^{8,12}
 Fruit salad
 Sliced fruit (seasonal)

70 € per person
 incl. bread & butter
 for starter and soup

Wine recommendation

WHITE WINE

Ibhöfer Mönchshütte
 Winery Hans Wirsching, Franken
 Müller Thurgau, dry
 Fresh muscat flavour, juicy citrus notes
 30 €

RED WINE

Blue Zweigelt
 Winery Kloster Pforta, Saale-Unstrut
 Zweigelt, dry
 Deep red colour, sour cherry
 36 €



Buffet „Berlin & Brandenburg“

Starters

Various salads

Small meatballs with pickled vegetables ^{1, 8, 12}

Spicy pork knuckle aspic with remoulade sauce ^{12, 24}

Berlin „Currywurst“ on potato salad in a jar ^{12, 22, 24}

Smoked and pickled fish from the Brandenburg region

Soup

Seasonal soup

Main courses

Veal boiled beef with Spreewald horseradish sauce and herb potatoes

Trout fillet „Finkenwerder“ with braised cucumber and boiled potatoes ^{12, 25}

Vegetable and cheese casserole ^{8, 12, 25}

Dessert

Berlin berry jelly with vanilla sauce ^{8, 12}

Fresh fruit salad

Chocolate mousse with raspberry purée



Wine recommendation

WHITE WINE

Grüner Silvaner

Winery Kloster Pforta, Saale-Unstrut

Silvaner, dry

Light fruity notes, hay flavours

31 €

RED WINE

Blue Zweigelt

Winery Kloster Pforta, Saale-Unstrut

Zweigelt, dry

Deep red colour, sour cherry

36 €

50 € per person
incl. bread & butter
for starter and soup



Buffet „Vegan“



Wine recommendation

WHITE WINE

Enselberg Pinot Gris
 Abril Winery, Baden
 Pinot Gris, dry
 Ripe pears, sweet plums
 34 €

RED WINE

Incognito
 Phillip Kuhn Winery, Pfalz
 Dornfelder / Merlot, dry
 Black cherries, fine roasted flavours
 36 €

48 € per person
 incl. bread & butter
 for starter and soup

Starters

Pea cream with olives
 Carrot and celery terrine
 Vegetable pâté
 Tomato and mozzarella in a jar
 Cous cous with almonds
 Butter, oils, bread

Soup

Tomato soup

Main courses

Spinach strudel
 Stuffed peppers with herbs
 Vegetable steak on leek
 Potato and broccoli pan

Dessert

Fruit salad
 Semolina soya pudding with cherries





List of allergens

Wheat	01	Hazelnuts	14
Rye	02	Walnuts	15
Barley	03	Cashew nuts	16
Oats	04	Pecan nuts	17
Spelt	05	Brazil nuts.....	18
Khorasan wheat	06	Pistachios	19
Crustaceans	07	Macadamia Queensland nuts	20
Eggs	08	Celery	21
Fish	09	Mustard	22
Peanuts	10	Sesame seeds	23
Soya beans	11	Sulphur dioxide and sulphites	24
Milk	12	Lupins	25
Almonds	13	Molluscs	26





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SIMPLY GOOD.