

**LUNCH BUFFET**  
**(ONLY FOR BANQUET)**

**LUNCH CHEF'S CHOICE BUFFET**

**COLD STARTERS & SALADS**

Selection of cold starters of sausages, meat and cheeses

Vegetarian starter

Fresh starter of fish

Seasonal mixed salad: selection of lettuce, tomatoes, cucumber and paprika

with condiments and 3 kinds of dressing

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**SOUP OF THE DAY**

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**MAIN COURSES & SIDE DISHES**

Pork meal or beef meal

Grilled or braised poultry

Fish meal

Risotto or pasta

Grilled or braised seasonal vegetables & extra side dish

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**DESSERTS**

3 kinds of desserts including homemade cake

Sliced fruit or fruit salad

Selection of cheeses with nuts and grapes

A 5 % service charge will be added to your bill for all consumed food and beverage during event unless these products are not part of offered DDR conference package. All prices include VAT.

## LIGHT BUFFET GRACIE

### COLD STARTERS & SALADS

Greek salad with Feta cheese

Pea pureé with roasted pepper

Herbal focaccia with chicken and basil mayonnaise

Red lentil Beluga salad with vegetables

Grilled vegetables with yoghurt coulis

Selection of pastry, butter and margarine

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### SOUP OF THE DAY

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### DESSERTS

Vanilla crème brûlée

Fruit cake Grandior with crumb

Fresh fruit salad

## LIGHT BUFFET HARMONIE

### COLD STARTERS & SALADS

Caesar salad with cheese croutons

Baby spinach salad with pine seeds and Feta cheese

Caprese mozzarella with fresh basil and extra virgin oil

English muffin with Prague ham and cucumber

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### SOUP

Light tomato soup with sour cream

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### MAIN COURSES

Chicken roulade with bacon and spinach

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Roasted potatoes with thyme

Penne al Arrabbiata

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#### DESSERTS

Marinated pear with cinnamon cream

Raspberry panna cotta with chocolate

Apple strudel with nuts

Nutty cake

#### **BUFFET EUFORIE**

##### STARTERS & SALADS

Ricotta gnocchi with bacon chips

Marinated chicken breast with Fajita vegetable

Grilled vegetables with balsamico sauce

Shrimp's cocktail with mango and ginger

Quinoa with beef bresaola and capari

Greek salad with black olives and Feta cheese

Salad bar: Selection of lettuce, tomatoes, cucumber, paprika, 3 kinds of dressing

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##### SOUP

French onion soup with parmesan

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##### MAIN COURSES

Veal ragout with mushrooms

Roast pork with honey-mustard sauce

Grilled Zander fillet with estragon velouté

Rigatoni with dried tomatoes and Grada Padano cheese

##### SIDE DISHES

Seasonal vegetables

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Mashed potatoes with spring onion

Basmati rice with olive Tapenade

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#### DESSERTS

Forest fruits with mascarpone

Light creamy coffee dessert called "štafetky"

Apple cake with crumb

Fresh seasonal fruits

Selection of cheeses with nuts and grapes

#### BUFFET IDEA

##### STARTERS & SALADS

Bruschetta with tomatoes and anchovy

Roasted cherry tomatoes with tuna crème fraiche and basil

Traditional Caesar salad with bacon and parmesan

„ Waldorf “salad with celery, pecan nuts and apple

Sepia spaghetti with grilled prawn

Salad bar: Selection of lettuce, tomatoes, cucumber, paprika, 3 kinds of dressing

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##### SOUP

Vegetable soup with sour cream

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##### MAIN COURSES

Veal cheeks with garlic, rosemary and root vegetables

Rabbit's thigh with garlic and thyme

Fillet of seabass with fennel-leek ragout

Spinach tortellini with cheese ricotta

##### SIDE DISHES

Seasonal vegetables

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Wild rice with herbs  
Potatoes with parsley

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#### DESSERTS

Tiramisu Grandior  
Chocolate mousse with cognac cherries  
Honey dessert Grandior with lime cream  
Fresh seasonal fruits  
Selection of ice cream, sorbets with condiments  
Selection of cheeses with nuts and grapes

#### **BUFFET HARMONIE**

#### STARTERS & SALADS

English muffin with grilled vegetables  
Honey melon tartar with prosciutto di parma  
Gorgonzola with poached pear  
Marinated Grawlax with dill dressing and lime  
Green beans salad with potatoes, eggs and anchovy  
Romaine lettuce with dried tomatoes pesto, rucola and cashew  
Tortilla with chorizo and lettuce  
Salad bar: Selection of lettuce, tomatoes, cucumber, paprika, 3 kinds of dressing

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#### SOUP

Pea cream soup with cheese croutons

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#### MAIN COURSES & SIDE DISHES

Veal saltimbocca with sage and light sauce  
Chicken breast satay with sauce  
Grilled fillet of salmon with vegetable bulgur and pomegranate

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Italian mushroom risotto with parmesan

Seasonal vegetables

Roasted potatoes with rosemary

Penne with butter and herbs

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#### DESSERTS

Chocolate Charlotte with raspberries

Vanilla profiteroles and caramel ganache

Pear cake with crumb

Fresh seasonal fruits

Ice cream bar with condiments

Selection of cheeses with nuts and grapes

#### TRADITIONAL CZECH BUFFET

##### STARTERS & SALADS

Tomato salad with shallot and smoked trout

Selection of Czech ham and sausages

Roastbeef with truffle mayonnaise

Potato salad with apples

Selection of lettuce, tomatoes, cucumber, paprika, 3 kinds of dressing

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##### SOUP

Traditional Czech potato soup with mushrooms

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##### MAIN COURSES & SIDE DISHES

Carving station – marinated pork neck, horseradish with apple, gherkins

Roasted beef with creamy sauce with cranberries

Pork tenderloin with chanterelle sauce

Roasted duck leg sous-vide with apples and red cabbage

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Rolled roasted trout with Julienne vegetable, butter and herbs

Herbal rice

Potatoes with parsley

Carlsbad dumplings

Groats risotto with mushrooms

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#### DESSERTS

Traditional apple strudel with vanilla sauce

Chocolate dessert with whipped cream

Potato gnocchi with poppy seeds

Pancakes with sour cream

Fruit salad

Selection of cheeses with nuts and grapes

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