



Menus & Buffets

Catering from the white castle by the sea

Fingerfood

Tomato and mozzarella skewers with pesto

Goats cheese with fig jam

Chicken satay skewers (2 pieces per person)

Salmon crêpe with dill crème fraîche

Tuna tartare with cucumber

Scampi and ratatouille

Shrimp in potato crust

Grilled meatball

Veal meatball and dip

Veal praline with truffle jus

Dates wrapped in bacon (2 pieces per person)

Vegetable terrine with radishes

Beverage package

Prosecco or sparkling wine, Flensburger Pilsener draft beer,
corresponding wines (red and white at the discretion of the house),
soft drinks, filtered coffee and tea

(valid for 7 hours)

3 courses

Carpaccio of braised veal, baked capers,
salad bouquet and saffron vinaigrette

Fillet of country pork wrapped in bacon, white port wine sauce,
chives mousseline and truffled kohlrabi

Gâteau Marcel, oranges and vanilla ice cream

4 courses

White tomato cream soup, basil dumplings

Backensholz „Blaue Stunde“, roasted shallot puree and wild herb salad

Braised veal cheeks, gremolata, bean medley
and creamy mashed potatoes

Lingot of white chocolate and blackcurrant, hazelnut ice cream

Spring to summer

Menu 1

Small variation of Italian antipasti

Fillet of sea bass, sparkling Riesling sauce,
basil gnocchi, ratatouille and puffed wild rice

Blueberry tiramisu,
white chocolate ice cream

Menu 2

Loin and tartare of Ikarimi salmon,
variation of cucumber and dill cream

Medallion and praline of Husum beef,
red wine jus, gratinated potatoes and
seasonal vegetables

„Schwarzwälder-Kirsch“ parfait, honey caramel

Menu 3

Beetroot-cured salmon, pickled radishes, ginger avocado salad and cucumber espuma

Mussel and saffron soup, bread crackers

Roulade of Kikok chicken and pistachios in a light mustard sauce, herb donuts and wild mushrooms

White coffee mousse, pistachio ice cream and Grand Marnier espuma

Menu 4

Beef tartare, egg yolk cream, capers
and sourdough crunch

Creamy forest mushroom soup, sausage

Loin and leg of lamb, thyme-oregano jus,
polenta cakes and slow-cooked tomato sauce

White peach mousse, raspberry ice cream

Menu 5

Arctic prawn cocktail, Pernod jelly
and wasabi caviar

Courgette coconut soup, fried scallops

Fillet of zander, Asian marinated
Puy lentils and spring onions

Coconut Panna Cotta, exotic fruits
and passion fruit sorbet

Menu 6

False flank steak, arugula and smoked paprika cream

Creamy parsley soup, leek straw and croûtons

Goats cheese ravioli, sage butter and confit tomato

Lupine slices, Shimeji mushrooms, vegetable jus and herbal air

Mascarpone lemon cream, yuzu vanilla ice cream and apricot ragout



VEGGIE

Autumn to winter

Menu 1

Shaved venison ham, colorful lentil salad and Dijon mustard cream

Braised sirloin of veal, Szechuan pepper sauce and potato rosti

Burnt almond mousse, sloe berry ice cream and chocolate soil

Menu 2

Duck rillettes, cinnamon brioche, rose hip jelly and colorful beets

Breast of Kikok chicken, pecan-honey crust, purple mashed potatoes and mushrooms

Chestnut cream, red wine pear and nougat ice cream

Menu 3

Smoked duck breast, maple syrup, Waldorf salad and black walnut

Venison goulash, wild lingonberries, beetroot gnocchi and glazed parsnips

Pumpkin seed parfait, cinnamon apple and vanilla espuma

Menu 4

Baked goats cheese, honey nuts,
lamb's lettuce and cherry dressing

Barbarie duck breast, apple jus,
buckwheat pancakes and Brussels sprout puree

Chocolate-banana cake
and mango sorbet

Menu 5

Jelly of venison shoulder, wild mushroom salad
and lingonberry cream

Duck consommé, walnut dumplings

Husum beef fillet, Béarnaise sauce,
winter asparagus and almond croquettes

Dome of plum, almond ice cream
and balsamic caramel

Menu 6

Praline and galette of duck liver, cranberry compote and orange-chicory

Cream soup of pear and cabbage with truffle dumplings

Quail breast, nut risotto and hazelnut jus

Loin and leg of venison, spiced chocolate jus, potato tree cake and romanesco

Apple-almond tartlet with lingonberry ice cream

Buffets

Classic

Seasonal salad bar with a selection of toppings and dressings

Sherry-marinated herring, apple, red onion and „Hausfrauen“ sauce

Ham and leek crepes with mascarpone-herb cream

Herb potato salad

Carrot-Arctic shrimp salad

Husum roast beef with truffle remoulade

Rustic bread with butter

Savoy cabbage and cured pork stew

Turkey strips, pea-carrot ragout and herb rice

Beef stew, potato-celery mash and bean ragout

Baked potato, sour cream and toppings

Berry compote with vanilla sauce

Crème brûlée

Mediterranean

Seasonal salad bar with a selection of toppings and dressings

Grilled vegetables, olives, grissini and stuffed peppers

Italian bread salad, basil cream and baby mozzarella

Mediterranean pasta salad with Grana Padano

Olive-ciabatta, butter, olive oil and sea salt

Hearty Minestrone

Tortellini in Gorgonzola sauce, sage and roasted almonds

Herb chicken breast, melted vine tomatoes and basil-Parmesan sauce

Red mullet fillet, ratatouille and gnocchi

Vanilla Panna Cotta

Tiramisu with berries

Northern Germany

Seasonal salad bar with a selection of toppings and dressings

Nordic goats cheese, pumpkin salad and pumpkin seed oil

Smoked fish platter, horseradish cream, honey-mustard sauce and pickled radishes

Holstein specialties, vinegar marinated meat, smoked ham and country sausage

Marinated herring, Arctic shrimp salad

Shaved Husum roast beef, herb remoulade and chicory

Rustic bread, butter and sea salt

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Holstein potato soup with wild boar bratwurst

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Hake fillet, wholegrain mustard sauce, parsley potatoes and „Gröner Heini“

Roast pork, Burgundy sauce, creamy potato gratin and sweet-sour pumpkin vegetables

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Burned semolina pudding with forest berries

„Mädchenröte“



Italy

Carpaccio of veal, red onion marinade, arugula and grissini

Caprese with wild garlic pesto

Tuna-potato slice and white bean cream

Grilled antipasti of aubergine, courgette and pepper

Panzanella bread salad, tomatoes, small shrimp and artichoke cream

Mixed leaf lettuce and dressings

Ciabatta, baguette and butter

Hearty tomato-Parmesan soup, basil and grappa

Italian vegetable lasagna, pesto and Pecorino

Chestnut puree, Amaretti pumpkin and green asparagus

„Porchetta“ – marinated pork belly, fennel, artichoke-pepper, vegetables and basil gnocchi

Panna Cotta, Limoncello and mango

Chestnut Tiramisu with vanilla oranges

Fruit symphony with Italian almond pastries



(from 40 persons)

Holstein

Smoked trout, herbal turnip salad

Ox cheek jelly and chive remoulade

Onion lard with sourdough bread chips

Mixed platter of Holstein meats, vinegar marinated meat, herbed onion minced meat, country liver pâté, blood sausage, and shaved Katenschinken (smoked ham)

Beetroot-herring, apple, pumpernickel and pear slices

Potato-crab salad, pickled radishes and cress

Sourdough bread with salted butter

Beetroot and horseradish soup

Angeliter vegetable „Schnüüsch“ with raw and cooked ham

„Labskaus“, buttered potatoes and pickled cucumber

Flensburg berry compote

„Verschleiertes Bauernmädchen“

Lübeck marzipan cream with raspberries



(from 40 persons)

Vegetarian



Large salad bar with garden-fresh raw vegetable salads

Carrots, cucumbers, tomatoes, iceberg and romaine lettuce, arugula, frisée, field and radicchio lettuce, red onions, various sprouts and seedlings, coleslaw with feta cheese and herb croûtons, chives, Caesar salad with Parmesan, vinegar, oil and various dressings

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Antipasti station

Mushroom salad, pepper salad, courgette salad, aubergine slices, green and black olives, Roman-style artichoke hearts, caper berries, Cipolle onions, Zefirino bell tomatoes and small stuffed peppers

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Marinated salads

Couscous salad with pomegranate and mint, bulgur with goats cheese terrine in Mediterranean style, chickpea salad with grilled asparagus

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Crispy baguette, avocado dip and grated tomato

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Pumpkin lasagna, Hokkaido and herbs

Sweet and sour stir-fried vegetables, Udon noodles, coriander-parsley paste, miso broth
Spaghetti from the Parmesan wheel with sun-dried baby tomatoes, basil and pine nuts

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Salad of seasonal and exotic fruits

Nordic Skyr cream with caramel muesli

Bircher muesli with blueberry compote

Torta di carote

(from 40 persons)

Flensburg

Marinated mussel salad

Holstein goats cheese with pumpkin salad

Holstein bacon pancakes, herring and dill sour cream

House-smoked Husum beef fillet, onion-corn compote

Jellied smoked eel, lemon-herb cream and dill pickle

Slices of Husum roast beef with herb remoulade

Smoked fish platter, pickled beets and herbs

Arctic shrimp cocktail with saffron

Glücksburg crab soup

Pan-fried cod fillet, Munkbrarup potatoes, wholegrain mustard sauce and creamed vegetables

Braised veal roulade, pear, beans, bacon and herb dumplings

Holstein-style cured pork neck, coarse cabbage sausage, Glücksburg turnip-potato mash

North German apple-cranberry cream with pumpernickel

Eggnog cream with chocolate shavings

Flensburg President's cream



(from 40 persons)



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