

# Buffet

You are welcome to help yourself to our lunch and dinner buffet:

## Large or small salad

€ 9.50 • € 7.50

## Appetizer

€ 15.50

## Soup of the day

€ 7.50

## Main Course

€ 20.00

## Dessert

€ 9.50

**Complete buffet on working days and sundays: € 39.00**

**Complete buffet on public holidays incl. 1 glass of sparkling wine: € 45.50**

	food additive				
1	with colour	2	with preservative	3	with antioxidant
6	blackend	7	waxed	8	with phosphate
11	with kind of sugar	1	with sugar substitutes	a	with cereals containing gluten
d	with fish and products thereof	e	with peanuts and products thereof	f	with soybeans and products thereof
i	with celery and products thereof	j	with mustard and products thereof	k	with sesame seeds and products thereof
				4	with flavour enhancer
				9	with sweetener
				b	with crustaceans and products thereof
				5	sulfurated
				10	with a source of phenylalanine
				c	with eggs and products thereof
				g	with milk and products thereof (including lactose)
				h	with nuts
				l	with sulphites
				m	with lupin and products thereof

## First Courses

### **Goat cheese crème brûlée** <sup>g, i, j, 2, 3</sup>

red onion jam • plucked lettuce • passion fruit vinaigrette • black walnuts  
€ 18.80

### **Carpaccio of yellow fin and monkfish** <sup>d, g, i, j, 2, 3</sup>

parsley oil • plucked lettuce • cherry tomatoes  
€ 19.60

## Soups

### **Carrot-ginger-soup** <sup>a, c, f, g, i, j, k, 2, 3</sup>

coconut milk • curry wan-tan  
€ 8.90

### **Essence of oxtail** <sup>a, c, g, i, j, 2, 3</sup>

vegetables julienne • cognac • ravioli  
€ 9.60

## *Meat dishes*

### **'Wiener Schnitzel'** <sup>a, c, d, i, j, 2, 3, 4, 9</sup>

warm potato salad • lemon • capers • anchovies

€ 27.50

### **"Surf and Turf"** <sup>a, b, g, i, j, 2, 3</sup>

delicate filet steak of young bull • roasted Black Tiger shrimp  
palatine mini potatoes • fresh leaf spinach

€ 39.00

## *Fish dishes*

### **Poached fjord salmon** <sup>a, d, g, i, j, 2, 3</sup>

basmati rice • root vegetables • mustard sauce

€ 25.50

### **Filet of gilthead fried on the skin** <sup>a, d, g, i, j, 2, 3</sup>

sepia fettuccine • glazed sugar snaps • roasted herbal since ling • saffron sauce

€ 28.90

# Vegetarian and vegan dishes

**Gnocchi filled with tomato and mozzarella on light herbal velouté** <sup>a, c, g, h, i, 2, 3, 4</sup>

fresh leaf spinach • pine nuts • garlic • parmesan

€ 17.50

**Chickpea Thai-curry** <sup>a, e, f, g, h, I, k, 2, 3, 4</sup>

basmati rice • chickpeas • mixed vegetables • coconut milk • green curry

€ 17.80

# Specialties of Palatine

**Hambels Finest** <sup>a, c, g, i, j, 2, 3, 4, 8, 9</sup>

thick sausage • stuffed pig stomach • liver dumpling • Riesling sauerkraut

Braised onions • potato puree

€ 21.10

**Braised and smoked pork cheeks** <sup>a, g, i, 2, 3</sup>

rich Dornfelder sauce • roasted cremini • parsley puree

€ 23.50

**Delicate rump steak** <sup>a, g, i, 2, 3, 4, 8</sup>

fried potatoes • green beans with bacon • braised onions

€ 28.90

# Loulette menu

**Aperitif from the house: 1 glass of champagne**

**Carpaccio of yellow fin and monkfish** <sup>d, g, i, j, 2, 3</sup>  
parsley oil • plucked lettuce • cherry tomatoes

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**Carrot-ginger-soup** <sup>a, c, f, g, i, j, k, 2, 3</sup>  
coconut milk • curry wan-tan

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**Rosa roasted beef back steak** <sup>a, g, i, 2, 3, 4, 8</sup>  
roasted cauliflower • potatoe mousseline • herbal since ling

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**Crème brûlée** <sup>c, g, h, 2, 3, 11</sup>  
vanilla • caramel crust • fresh fruits

€ 69.00 per person

# Desserts

## **"Kurhaus-Kaffee"** <sup>c, e, g, h, 2, 3, 9</sup>

espresso • white nougat praline • mocha ice cream

€ 8.50

## **Crème brûlée** <sup>c, e, g, 11</sup>

vanilla • caramel crust • fresh fruits

€ 9.50

## **3 kinds of chocolate** <sup>a, c, e, g, h, 2, 3, 4, 11</sup>

cake • mousse • ice cream

€ 10.80

## **Variation of soft cheese** <sup>a, e, g, h, j, 2, 3, 4</sup>

fruit mustard • bread • butter

€ 11.90

# Small dishes

**Spicy goulash soup • baguette** <sup>a, g, i, 2, 3</sup>

€ 9.50

**Marinated green salad** <sup>c, e, f, g, i, j, 2, 3, 4</sup>

chicken breast • tomato • country cucumber • croutons • apple pommery dressing

€ 17.50

**Smoked salmon** <sup>a, c, d, g, i, j, 2, 3, 4, 8</sup>

hash browns • horseradish • salad bouquet

€ 18.80

**Cold roast beef** <sup>f a, c, d, g, i, j, 2, 3, 4, 8</sup>

homemade remoulade sauce • fried potatoes • pickled vegetables

€ 20.00

## Tarte flambée

Bell pepper • corn <sup>a, g, 3</sup>

€ 9.90

Salami • chili <sup>a, g, 3</sup>

€ 11.50

Beacon • onion <sup>a, g, 3, 8</sup>

€ 11.50



GHI GmbH • 67098 Bad Dürkheim • Schloßplatz 4-6  
All prices are inclusive of the legally valid VALUE added tax.