

Dorint

Seehotel & Resort
Bitburg · Südeifel

Dorint Vital

Carrots-chervil soup

*Supreme of corn – fed chicken
on sorrel foam
with baby carrots and
potato taler*

*Lime – yoghurt - terrine
with fruit sauce*

EUR 26,00

Barbados

*Avocado mousse
with roquette
and tomato coriander vinaigrette*

*Grilled red snapper
with lemon – butter - sauce
on corn – chili cakes*

Vanille-brittle – parfait

EUR 29,00

Tour Eifel

Strained potato soup with stripes of smoked salmon

*Primeboiledbeef with horseradish sauce
cowberry and potatoes*

*Parfait of white chocolate
with red berry sauce*

EUR 31,00

Menus valid from 15 persons

All Data's without engagement
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Burgund

*Cream soup of snow pea
with balsamic
and poached quail egg*

*Fried saddle of lamb with tarragon jus
glazed honey - shallot
beans and duchess potatoes*

*Hot tamarillo
with honey parfait*

EUR 33,00

Milano

*Air dried ham
with juicy melon
crissini pesto*

*Cream of tomato soup
with basilcream*

*Roulade of veal
Stuffed with mortadella and vegetable
"Barolo" sauce and thyme gnocchi*

*Chocolate panna cotta
on pineapple carpaccio*

*3 – course – menu EUR 34,50
(soup, main course, dessert)*

*3 – course – menu EUR 39,00
(appetizer, main course, dessert)*

4 – course – menu EUR 44,00

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Florenz

*Roquette salad with cherry tomatoes,
mozzarella balls, balsamic dressing
and air dried ham*

*White garlic - soup
with pine nuts*

*Saddle of veal
with a pistachio chervil – crust
with a light thyme glace
tossed vegetables and potato crepe*

*Light mango – mousse
with raspberry sauce*

Esperanto

*Variation of smoked and pickled salmon
with home made potato fritter and dill-
mustard-sauce*

*Beef broth
with stripes of herb pancake*

*Glazed rack of veal
in strongly jus, with salsify
and potato-semolina dumplings*

*Two types of
Mousse au chocolate*

3 – course – menu (soup, main course, dessert) EUR 36,50
3 – course – menu (appetizer, main course, dessert) EUR 41,00
4 – course – menu EUR 45,00

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La Mancha

*Wild mushroom in aspic
with green salad
and glazed stripes of beef steak*

Yellow pepper foam soup

*Fried monkfish
on basil pasta with "Elbling" foam
and seasonal choice of vegetables*

*Orange mousse
with Grand Marnier and pistachios*

Côte d'Azur

*Pickled duck breast
with white frisee lettuce
pomegranate and kernel oil vinaigrette*

*Oxtail soup
with cheese stick*

*Rolled Dover sole roll
filled with pikeperch farce
and prawns, black tagliatelle
and lobster butter sauce*

Passion fruit sorbet

*Slices of roast beef
with truffles Madeira-jus
and potato leek soufflé*

Dessert „Surprise“

*3 – course – menu EUR 38,50
(soup, main course, dessert)
3 – course – menu EUR 44,00
(appetizer, main course, dessert)
4 – course – menu EUR 49,00*

*3 – course – menu EUR 47,50
(soup, main course, dessert)
4 – course – menu EUR 57,00
(appetizer, soup, main course, dessert)
6 – course – menu EUR 69,00*

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Barbeque Buffet

*Mayflower Tuna salad
with corn and paprika
Meatballs Ranchero
Spicy meatballs
Chili beans salad „New Mexico“
Farmer's kidney bean salad
Cole-slaw-salad with sour cream
Cesar salad
Choice of country salads with dressings*

*„Chicken skewers Teriyaki“
Spicy chicken skewers
Chico's Spare Ribs
Rib Eye Steak Western Style
delicate grill sausages
„Corn on the top“
corn cob with honey
Idaho baked potatoes and wedges
baked potatoes and potato wedges
Gringos BBQ-sauces and sour cream
“Nashville”*

*Fruit salad and fruit basket
Choice of melons
Muffins and Brownies*

EUR 31,00

Eifeler farmer Buffet „Country and Folk“

*Smoked trout with horseradish
Fried herring in vinegar-onion-
vinaigrette
Marinated vegetables
Smoked pork chop
with acerbic vegetables
Eifeler sausage and ham specialities
Farmer aspic with remoulade
Fresh ground pork with onions
Potato salad with bacon
Cole slaw with sour cream*

*Pork roast with bacon and onions
Brisked of beet and mustard sauce
Pikeperch with Elbling foam sauce
Broad beans béchamel sauce
Cream sauerkraut with a dash of
sparkling wine
Small potatoes in bacon fat
finger noodles*

*Apple salad with quark sauce
Eifeler cream cake
Yeast streusel with fruits
Eifeler cheese from “Ulmenhof”
Choice of bread and butter*

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*Buffet „Forza Italia“
from Piemont till Adria*

„Enjoy Italy with all your senses“
Anti Pasti from zucchini, olives and mushrooms
„Smell the scent aroma of the south“
Salad of tomatoes, mozzarella, a breeze of garlic and fresh basil
Milanese Salami with crissinis
„The navel of Venus“
Tortellini salad with roquette and olives
Lasagne terrine with bonito
Scorpion fish and sea eel with red pepper
Juicy melon with air dried ham from Parma

Zuppa di Pomodori

*Piccata Milanese from rack of pork
„Osso Buco“
Lasagne di Tonno with leaf spinach
Gnocchi in gorgonzola sauce, pears and walnuts
Vegetables of the gardens from the Toscana with mediterranean aromas
„Pasta Basta“
Penne with olive oil and tomatoes*

*„La Dolce Vita“
A potpourri of Italy delicacies
Panna Cotta
Tiramisu with fruits
Zuppa Inglese
„Formaggi delle prealpi e ralli italiene“
Italian choice of cheese
„Pane e burro“
Bread and butter*

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Fiesta Mexikana

*Hot Tortillas with pepper, green beans and potatoes
Taco Station with iceberg lettuce, cheese, tomatoes, ham and onions
Tortilla chips with different dips
Hot bean salad with beef
Pumpkin salad with pork
Seafood – rice salad in tomato vinaigrette
Choice of green salads with different dressings
Bread and butter*

Chili con Carne

*Steaks from Grill „Yukatan“
Neck of pork in hot marinade
Mixed BBQ with chicken wings and crispy spare ribs
Chili rice Mexican Style
Pesado Al Ajillo
Red Snapper with pepper sauce
Gaucho potatoes
Crispy potato wedges
Pan fried potatoes “Aztec style”*

*For the sweet end:
Mango mousse
Exotic fruit display
Coconut pudding
Sweet raised pastry*

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*The Best from the Eifel Forrest
„Eifeler buffet“*

*Lamb's lettuce with potato-bacon-dressing
Game pate with sauce Cumberland
Apple-celery-salad
Smoked trout filet
Venison- and wild boar ham with mixed pickles
Home-made potato salad*

Game cream soup with Madeira

*Stewed leg of duck with chestnuts
Ragout of local hoofed game in fruity sauce and pears in cowberry sauce
Roast of wild boar with red wine sauce
Bread dumplings
Buttered spaetzle
Brussels sprouts
Red cabbage with apple*

*Baked apple stuffed with Amaretto-Marzipan
Walnut parfait
Red fruit jelly with vanilla sauce*

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Guest in Europe

France:

*Terrine of game fish
Salad of green mussels*

Norway:

Smoked and marinated salmon

Germany:

Game pate and home-made sausages

Switzerland:

Air dried meat produced in the Grisons canton of Switzerland

Spain:

“Jamòn” and “Chorizos” from Iberian farms

Greece:

*Greek shepherds salad with feta cheese
cole slaw with olives*

Scotland:

„Cock-a-Leekie“ leek soup with chicken

Hungary:

„Borjupörkölt“ veal goulash with pepper

Italy:

„Saltim Bocca alla romana“ small escalope with parma ham and sage

Spain:

Paella with squid rings

England:

Roast beef with shallot sauce

Green foray across Europe:

*Choice of vegetables
Potatoes au gratin with leek
Rice with herbs
The best of the European cheese dairies
Dessert evergreens*

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Gala Buffet

*Pyramid of lobster and king prawns
with avocado cream, cocktail dip und garlic sauce*

*Stuffed salmon and poke-perch
Crème fraîche with herbs
Specialities of smoked fish with eel and curled strip
of smoked dogfish and halibut
Veal pate sauce with Cumberland
Waldorf salad of broccoli and ham
Medallions of beef, veal and pork dressed with fruits
Smoked trout filets with horseradish creamed*

Tomato consommé with semolina dumplings

*Veal fillet with wild rice and morel cream sauce
Braised leg of lamb with ratatouille
Filet of monkfish with saffron sauce
Seasonal vegetables
Potato gratin, grain long rice composition
Small potatoes with fresh herbs*

*Arrangement of exotic fruits with different sauces
Terrine of two fine chocolates
Charlotte Russe
Espresso creme*

*Selection of cheese
Rich selection of bread, rolls, butter and salted butter*

EUR 62,00

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Enjoy healthy

*Pure shrimp cocktail with avocado
Cauliflower mousse with ham stripes
Cheese salad with radicchio and grapes
Vegetable sticks with a variety of dips
Roquette salad with cherry tomatoes and parmesan cheese
Cream cheese on pumpernickel
Choice of green salad and raw vegetables with a choice of different dressings
Bread and butter*

*Sorrel soup
with stripes of smoked salmon*

*Chicken breast with cereal crust and herb sauce
Tilapia filet with tomato olive ragout
Prime boiled beef with horseradish sauce and cowberries
Gnocchi's with gorgonzola sauce, pears and walnuts
Pot barley risotto
Leaf spinach with feta cheese and cherry tomatoes*

*Yoghurt mousse with red berry sauce
Fresh fruit salad
Duet of orange und kiwi*

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Cocktail – snack

Minimum per sort 10 pieces

price per piece

Cold:

<i>Smoked salmon with limes</i>	<i>EUR 1,80</i>
<i>Cheese sticks with grapes</i>	<i>EUR 1,80</i>
<i>Tomato mozzarella sticks (3 pieces)</i>	<i>EUR 1,80</i>
<i>Smoked trout with creamed horseradish sauce</i>	<i>EUR 1,80</i>
<i>Cream cheese with brown bread (2 pieces)</i>	<i>EUR 1,80</i>
<i>Rolled roast beef with horseradish sauce</i>	<i>EUR 1,80</i>
<i>Parma ham with melon balls</i>	<i>EUR 1,80</i>
<i>Meatballs with cream cheese and horseradish (4 pieces)</i>	<i>EUR 1,80</i>
<i>Crudités and sour cream with herbs stuffed</i>	<i>EUR 1,80</i>
<i>Rolled ham with vegetables</i>	<i>EUR 1,80</i>
<i>Mini bread rolls stuffed with smoked turkey breast</i>	<i>EUR 1,80</i>
<i>Tatar of smoked fish on cucumber slices</i>	<i>EUR 1,80</i>

Warm:

<i>Chicken spit with cereal crust</i>	<i>EUR 1,90</i>
<i>Mini pizza with ham</i>	<i>EUR 1,40</i>
<i>Mini Quiche Lorraine</i>	<i>EUR 1,40</i>
<i>Dim Sum stuffed with "Surimi"</i>	<i>EUR 1,60</i>
<i>Mini Loempia- the small spring roll</i>	<i>EUR 1,20</i>
<i>Mixed spicy minis (3 pieces per person)</i>	<i>EUR 2,10</i>
<i>Nuremberg grilled sausages with mustard and rolls (3 pieces)</i>	<i>EUR 2,10</i>
<i>Mushrooms, baked in herb butter (100g per person)</i>	<i>EUR 2,10</i>
<i>Small shashlik spilt</i>	<i>EUR 1,90</i>
<i>Chicken wings with spicy dip (3 Stück)</i>	<i>EUR 2,10</i>
<i>3 mini meatballs with mustard and farmhouse bread</i>	<i>EUR 1,70</i>
<i>Baguette slices faced with salmon, ham and salami</i>	<i>EUR 2,10</i>

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Soups & more.....:

<i>“Eifler” potato soup with sausage and bread</i>	<i>EUR 5,50</i>
<i>Goulash soup with bread and butter</i>	<i>EUR 5,50</i>
<i>Chili con carne</i>	<i>EUR 5,00</i>
<i>Soup with chicken, noodles and vegetables Bread and butter</i>	<i>EUR 5,50</i>
<i>Tomato soup with basil cream and Croutons</i>	<i>EUR 5,50</i>
<i>Our soup duet ! 2 tasty stew's with rolls faced with cheese, ham and salami</i>	<i>EUR 15,00</i>

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Occasionally something else...:

Price per person

Fit for Fun Vital

Plates with sliced melons, orange, kiwi and so on
Bircher muesli with fruity quark
Stripes of vegetables with different dips
Fresh fruit salad
Fresh fruit juices

EUR 09,80

Eifeler Snack

Hearty salami praline
Bread with lard and chives
Rye bread with ham
Home-made potato soup with sour cream

EUR 12,50

Small but nice

Spicy and sweet puff paste minis
Quiche Lorraine
Canapés faced with salmon, ham and crème cheese

EUR 14,50

Sancho and Pancho

Tortillas with "Chorizzo" and red salsa
Wraps stuffed with sour cream, cheese and ham
Nachos with Cheddar cream
Tacos with tomatoes, onions, avocados,
cucumber, corn and Chili con carne

EUR 14,50

Luigi

Tomato mozzarella sticks
Ciabatta faced with Italian salami
Parma ham with melon
Mini pizza
Small pork cutlet with parmesan and tomato sauce

EUR 14,50