

## Regulations for special complete menus

### Lady dishes:

For lady dishes we going to serve light, fat and carbohydrate reduced food. Vitamin's will served through vegetable, salads or fruits

- Dishes from veal or poultry
- Toasts

### Man dishes:

Privileged are hearty and substantial complete meals. But also here all-important things for good nutrition must be existence

- Dishes from beef, wether and venison
- Suckling pig

### Dishes for older people or those, which have work with their brain

Small quantity on selected and light digestible food.

- Fish, lobster, crayfishes etc.
- Steaks and Tournedos from veal or beef
- Vegetable and fresh salads

### Dishes for people with strong physical work and young people

Bigger quantities of strong foods

- Roasts or chops with many side dishes
- All for the nutrition important substances

### Hunting dishes:

These kinds of menu basically depend on the wishes from the huntsman. So its possible also to get the game as base for soups, appetizers, main courses and others.

This menu is an exception of the usual standards and regulation from the compilation

The main parts are coming from the hunting and the fishery as well as fruits and berries from the forest or the fields. For the game we distinguish wild poultry and game. Both are possible to use in the menu.

### *Appetizers:*

- Pates from deer or rabbit
- Galantines from wild poultry or fish
- Smoked or pickled fish

### *Soups:*

- Bouillon form game or poultry
- Bound soups from game or fish
- Soups from pulse or herbs

### ***Fish:***

- Trout, cooked with roots
- Carp „blue“
- Eel „green“
- Sea pike slices with herbs
- Fresh crayfishes „Greek style“

### ***Main courses:***

Every game or poultry is possible

### ***Desserts:***

- Blue berry cake with whipping cream
- Stuffed egg cakes (with cranberry jam)
- Hazel nut pudding
- Ice cream with fresh berry from the forest

### **Menus for x-mas and New Years Eve:**

To show the festive character of this season, we use delicatessen like lobster, caviar, oysters, goose liver or pates. In Germany the carp is a typical food for Christmas, poultry like goose or turkey will serve too.

### **Menus for Easter or spring season**

For these menus we can take the first available fresh vegetable from the garden. Easter lamb, Matjes, Trout's, Shrimps or Crayfishes are especially suitable. From this season on, we should start to serve only fresh and rich vitamin food

### **Vegetarian menus**

For this compilation, the choice is very restricted. We cannot use meat, fish, game or poultry. As well as we cannot use products too, which base on animals like eggs, milk or others. Also if it's difficult we should follow these rules at all the time.

### **Menus for Lent times**

The dine order of this kind of menu, is restricted through the requirements, that meat, or products from meat or other substances which base on meat are not allowed to use According their religious rules, fish, shells, crust animals, vegetable, salads, milk, butter, cheese and eggs are allowed to use. The only exception is aquatic poultry's, which use fish for their nutrition. Therefore we have to take care, especially here to get good choices for our guests.