



Radisson BLU
HOTEL, ROSTOCK

BREAST & HAUNCH

25. NOVEMBER - 23. DECEMBER 2024
5.30 PM - 7.45 PM & 8 PM - 10 PM

BUFFET

FEEL THE DIFFERENCE

www.kai40.de



THE CHRISTMAS BUFFET

with family, friends & colleagues

FRESH STARTERS - FIRST COURSES

Winter leaf salads with fermented vegetables, chutneys, marinated cheese & various salts ✓

Salmon bowl with carrot-apple-mango salad, toasted brioche, frisée salad, pomegranate seeds & sliced almonds ✓

Loaded hummus KAI40 style with beetroot bacon, avocado, onions, chickpeas & rapeseed oil ✓

Bulgur salad & chicken breast with peanut dressing & caramelised goat cheese ✓ if desired

LIVE FROM THE FLYWHEEL MACHINE

Christmas ham from the local *butchery Kaeding* with Sweet Pepper Drops ✓

WARMS HEART & STOMACH

Pumpkin-lemongrass soup with cherry pepper chutney & walnut oil ✓

FOR BODY AND SOUL - MAIN COURSES

Live carved leg of goose & baked duck with cherry red cabbage & potato dumplings

Fried schnitzel, lukewarm potato salad, lamb's lettuce & seed oil

Tender game ragout, dark chocolate, mushrooms & cranberries

Whole baked salmon fillet with colourful winter vegetables & parsley potatoes ✓

SOUL FOOD PASTA

with walnuts, root vegetables & saffron-orange sauce ✓ if desired

SWEET FINAL - DESSERTS

Tonka bean crème brûlée with caramelised pineapple

Bavarian gingerbread cream with Amarena cherry sauce

Caramelised Kaiserschmarrn with vanilla sauce & icing sugar

Combine your visit with winter fun in the **WinterKAI** on the forecourt!



**FURTHER DETAILS
AT KAI40.DE**

Reservation online or
via telephone 0 381 3750 0

REGIONAL = ✓
VEGETARIAN = ✓
VEGAN = ✓