

BUFFET MENU

BUFFET OF EXECUTIVE CHEF €32 / per person

COLD STARTERS & SALADS

One kind of vegetable salads

Two kinds of cold starters

Variation of green leaves salads and fresh vegetable with dressings

SOUP OF THE DAY

MAIN COURSES & SIDE DISHES

Two kinds of main courses including side dishes
One vegetarian main dish

DESSERTS

Variations of mini dessert Fresh fruit Coffee or tea











COLD BUFFET €26 / per person

Variation of green leaves salads and fresh vegetable, dressings (7)

Mozzarella cheese with cherry tomatoes and basil pesto (7)

Selection of cheeses and sausages (7)

Chickpea salad with rocket

Grilled zucchini stuffed turkey meat

Selection of mini desserts (1,3,7,8)

Fresh fruit

Coffee/ Tea

LIGHT BUFFET €29 / per person

COLD STARTERS & SALADS

Variation of green leaves salads and fresh vegetable, dressings (7)

Caesar salad with bacon and butter croutons (1,7)

Marinated eggplant in her band olive oil, honey, balsamico

Roasted meat bowls in tomato piquant sauce

MAIN COURSES

Thai red curry with turkey with rice (8)
Pasta all'Amatriciana (1)

DESSERTS

Variation of mini desserts (1,3,7,8)

Fresh fruit

Coffee/ Tea







VEGETARIAN BUFFET €35 / per person

COLD STARTERS & SALADS

Variation of green leaves salads and fresh vegetable, dressings (7)

Vegetable wrap with mustard dressing (10)

Grilled zucchini with mousse of goat cheese (7)

Mousse of blue cheese and pear with nuts (7,8)

SOUP

Carrot soup with ginger and coconut milk (8)

MAIN COURSES & SIDE DISHES

Pasta with trapanese pesto (1)
Eggplant lasagna with mozzarella (7)
Parmesan gratin potatoes (7)
Grilled vegetable with rosemary (7)
Mushrooms risotto, thyme and dried tomatoes
Baked Grenaille with red onion and garlic

DESSERTS

Selection of mini desserts (1,3,7,8)

Fresh fruit

Coffee/ Tea









INTERNATIONAL BUFFET – MAJESTIC I €38 / per person

COLD STARTERS

Variation of green leaves salads and fresh vegetable, dressings (7)

Caesar salad with bacon and garlic croutons (1,7)

Beetroot Carpaccio, fresh cheese, pine nuts and colour pepper (7,8)

Mixes green field salad and grilled prawns (2)

Fresh bread and butter (1,7)

SOUP

Creamy red lentil soup (7)

MAIN COURSES & SIDE DISHES

Grilled beef with colour pepper Chicken breast in parmesan crumbs (7,1) Mushrooms risotto with thyme (7) Potatoe pureé (7) Cous Cous (1)

Grilled vegetable

DESSERTS

Selection of mini desserts (1,3,7,8)

Fresh fruit

Coffee / Tea







INTERNATIONAL BUFFET – MAJESTIC II €40 / per person

COLD STARTERS

Variation of green leaves salads and fresh vegetable, dressings (7)

Beef Carpaccio, parmesan and basil pesto (7,8)

Baby mozzarella with cherry tomatoes, basil sauce and balsamico reduction (7)

goat's cheese roll in cranberries and nuts (7,8)

Fresh bread, butter (1,7)

SOUP French onion soup

MAIN COURSES & SIDE DISHES

Turkey breast in red curry, vegetable and coconut milk (8)
Roasted pork tenderloin with herbs
Grilled salmon with lemon pepper (4)
Pasta aglio e olio (1)
Steamed rice
Mashed potatoes with herbs
Grilled seasonal vegetable
Black lentil with grilled peppers

DESSERTS

Selection of mini desserts (1,3,7,8)
Seasonal fruit plate
Coffee/ Tea









INTERNATIONAL BUFFET – MAJESTIC III €46 / per person

COLD STARTERS

Variation of green leaves salads and fresh vegetable, dressings (7)
Beetroot Carpaccio, fresh cheese, pine nuts and colour pepper (7,8)
Roasted beef with horseradish (10)
Tartar of salmon on toasted bread (1,10)
Salad with blue cheese and nuts (7,8)
Fresh bread, butter (1,7)

SOUP

Corn cream with coconut milk (8)

MAIN COURSES & SIDE DISHES

Grilled beef meat with sauce of green pepper
Roasted pork tenderloin with mushrooms and herbs (7)
Marinated turkey in chilli and honey, orange sauce (7)
Pasta all' amatriciana (1)
Grilled vegetable
Creamy mashed potatoes and parmesan (7)
Roasted potatoes grenaille in sea salt and rosemary
Steamed jasmine rice

DESSERTS

Variation of mini desserts (1,3,7,8)

Fresh fruit

Coffee/ Tea







CZECH BUFFET €48/ per person COLD STARTERS

Variation of cold cuts and cheeses, vegetable and dried fruit(7)

Pâté with cranberry and fig marmalade

Traditional potato salad (3)

Smoked trout with dill dip (4,7)

Fresh bread, butter (1,7)

SOUPS

Strong beef broth with meat, noodles and root vegetable (1)

MAIN COURSES & SIDE DISHES

Traditional beef goulash on dark beer (1)
Chicken mini Schnitzel (1,3)
Roasted zander in butter sauce and herbs (4,7)
Mashed potatoes with onion
Selection of traditional dumplings (1)
Traditional Czech potatoes pancake (3,1,7)

DESSERTS

Traditional South Bohemian cakes (1,7,3)

Honey cake (1,3)

Sponge cake with cherries (1,3,7)

Apple strudel (1,3)

Fresh fruit

Coffee/ Tea

