



Kochen aus Liebe

Buffet suggestions 2026



Buffet RheinGastro

From our cold kitchen

Potato salad
with radishes and spring onions 🍴
Exotic couscous salad
with passion fruit and peppers 🍴
Farmer's salad 🍴
Grilled mushrooms
with Italian herbs 🍴
Sun-ripened tomatoes with mozzarella
and balsamic vinegar 🍴
Fresh garden salad
Salmon with lime dip rolled in a cêpe 🐟

From our hot kitchen

Spicy pork fillet
in a chili-honey crust with Andalusian sauce 🍷
Potato strudel with colorful vegetables
from the oven 🍴
Chicken breasts in thyme and lime sauce
Tortellini burro e salvia with mushrooms
Stuffed tortellini in a butter and sage sauce 🍴
Colorful selection of
garden vegetables 🍴

From our patisserie

Strawberry cheesecake with a white
chocolate lattice 🍴
Duo de mousse – marbled mousse 🍴

Cheese selection with fresh garnish
Bread, butter and dips

Price per person: € 52,50

Large Captain's buffet

From our cold kitchen

Rich salad bar with two different dressings 🍴
Varieties of pike-perch and salmon
with horseradish dip and mustard-dill sauce 🐟
Roasted slices of Iberico pork
with a wild mushroom salsa
Red prawn cocktail with trout caviar 🐟
Selection of antipasti,
sautéed in olive oil 🍴
Fine ricotta and cherry tomato tart
with herbs 🍴

From our hot kitchen

Tender pink roast beef with port wine jus 🍷
Fried monkfish
on a vermouth-butter jus 🐟
Chicken breast on an orange sauce
topped with pomegranate seeds
Gratin of fresh potato 🍴
Black and white almond rice 🍴
Selection of colorful mini vegetables 🍴
Vegetable boats filled with
bulgur on tomato sauce 🍴

From our patisserie

Blueberry mousse crumble 🍴
Cheesecake 🍴

International cheese selection
Bread, butter and dips

Price per person: € 58,00



Buffet across Germany

From our cold kitchen

Mecklenburg-Western Pomerania:

All kinds of smoked fish 🐟

Bavaria: Sausage salad

Rhineland-Palatinate:

Two kinds of onion tart

Bremen: Beetroot salad 🍃

Large salad bar
with two kinds of dressings 🍃

From our hot kitchen

Lower Saxony:

Pork ham in red wine sauce

Berlin meets Hessen:

Meatballs with green sauce

Saxony:

Leipziger all sorts 🍃

Brandenburg:

Chicken fricassee with asparagus and mushrooms

Baden-Württemberg:

Dumplings pan
with vegetables and cream 🍃

Fine parsley butter potatoes 🍃

Thuringian dumplings 🍃

From our patisserie

Black Forest cherry cream 🍷

Hamburg: Red fruit jelly

Schleswig Holstein: Baked apple with vanilla sauce

Bread and rolls, butter and dips

Price per person: € 44,90

Rhenish buffet

From our cold kitchen

Large salad bar with
two different dressings 🍃

Rhenish potato salad 🍃

"Decke Bunne mit Speck"

(broad beans with bacon)

Breaded pork cutlets

Vegetable cutlets

with lemon wedges 🍃

Party meatballs with pickled vegetables
and mustard

Variation of "Kölscher Rievkooche"
(Rhenish potato pancakes - also vegetarian)

From our hot kitchen

Rhenish style "Sauerbraten" with raisins

Homemade potato dumplings 🍃

Red cabbage with

cranberries and red wine 🍃

Potato waffles with herb quark 🍃

From our patisserie

Egg liqueur cream in a jar 🍷

Mini apple pancakes with vanilla sauce

Bread and rolls, butter and dips

Price per person: € 39,90



“At the beautiful blue Danube”

From our cold kitchen

Stuffed mushrooms and tomatoes 🍄
 Hungarian meat salad
 Szeged-style fish salad 🐟
 Boiled beef cocktail with cherry tomatoes,
 fresh vegetables and clear dressing
 Endive salad with garlic and cream dressing 🍴

From our hot kitchen

"Fliegerrostbraten" (beef roulades with
 pork-bacon and anchovies) in red wine sauce 🍷
 Hungarian-style goulash
 Bread dumplings 🍞
 Fazole vegetables (green beans) 🍃
 Alföld-style potatoes
 (potato and vegetable pan) 🍴

From our patisserie

Pineapple cream 🍍
 "Gundelpalatschinken"
 (pancakes with raisin-orange-rum filling) 🍷🍴
 Chocolate sauce 🍴

Price per person: € 42,50

“Why is it so beautiful on the Rhine?”

From our cold kitchen

Swiss sausage salad
 Dutch matjes platter 🐟
 Quiche Lorraine
 Nice salad and vinaigrette 🍴

From our hot kitchen

Pork pepper Liechtensteiner-style
 Sliced poultry in cream sauce
 Valais tomato dish
 Cheese spaetzle with fried onions 🍴
 "Franz Ferdinand" potato gratin or
 Bernese rösti 🍴
 Vegetable platter 🍃

From our patisserie

Pear soufflé with marzipan topping 🍴
 Chocolate pudding ("Vla") 🍴
 Vanilla sauce 🍴

Price per person: € 44,50



Buffet from the Mediterranean Sea

From our cold kitchen

Fried salmon fillet
with fried sage and mustard-dill sauce 🐟
Large antipasti platter 🌿
"Putello Tonnato"
with tuna sauce and caper apples 🐟
Melon boats garnished with Parma ham
Greek salad with
tomatoes, cucumber, peppers and olives 🌿
(with feta on request) 🌿
Caprese with homemade
pesto, made from green herbs and basil 🌿

From our hot kitchen

Ossobuco a la Milanese with herb gremolata
Pappardelle with baked
cherry tomatoes in thyme butter jus 🌿
Turkey medallions gratinated with pecorino
with basil and tomato sauce
Tuscan potato gratin
under a vegetable topping 🌿
Mediterranean vegetable fritters 🌿
Roasted Mediterranean vegetables 🌿

From our patisserie

Mango mousse with passion fruit sauce 🌿
Tiramisu in a jar (non-alcoholic)

Bread and rolls,
butter and assorted dips

Price per person: € 49,90

French buffet

From our cold kitchen

"Salade niçoise" with green beans, peppers,
tomatoes, anchovies and tuna fillets 🐟
Carpaccio of marinated beef
Smoked salmon
with lime crème fraîche 🐟
Quiche Lorraine from the tray
Goat's cheese and vegetable cakes 🌿
Crêpes filled with
spinach leaves, cheese and pine nuts,
served with French garlic cream 🌿

From our hot kitchen

Pork fillet in Pommery mustard sauce
Potato patties with fresh herbs 🌿
Coq au vin – chicken in red wine sauce 🍷
Ribbon noodles sautéed in olive oil
and refined with sea salt 🌿
Ratatouille 🌿

From our patisserie

Crème brûlée in a small bowl 🌿
Chocolate mousse 🌿

French cheese selection
with various fruit mustards
Baguette, butter and dips

Price per person: € 47,50



Buffet “America”

From our cold kitchen

Waldorf Salad or Ceasar Salad
(depending on the season) 🍴
Coleslaw 🍴
Spinach salad 🍴
Avocado and tomato cocktail 🍴

From our hot kitchen

Southern style fried
chicken in cream sauce
Stuffed pork shoulder
in whiskey sauce 🍴
Mushrooms and Onions in sour cream 🍴
Mashed Potatoes 🍴

From our patisserie

Strawberry Cheese Cream 🍴
Maple Mousse
(maple syrup cream) 🍴
Nesselrode Pudding
(cream pudding with chestnuts and raisins) 🍴

Bread and rolls, butter and dips

Price per person: € 39,90

Buffet “Asia Pacific”

From our cold kitchen

Chinese country salad 🍴
Colorful Garden salad
with oriental dressing 🍴
Ginger noodle salad 🍴
Marinated mushrooms 🍴
Spicy poultry salad

From our hot kitchen

Chicken with pine nuts
in sherry - tomato sauce 🍴
Roasted pork
in tomato-coconut sauce
Veal steaks in shiitake cream sauce
Spicy citrus noodles 🍴
Firework rice or
Pineapple curry rice 🍴
Brussels sprouts in mandarin sauce 🍴
Carrots in orange - caramel sauce 🍴

From our patisserie

Ginger and wine cream 🍴🍴
Fruit with almond jelly 🍴

Bread and rolls, butter and dips

Price per person: € 54,00



Buffet Moby Dick

From our cold kitchen

- Baked falafel balls with yogurt dip 🍴
- Spicy tomato salad with fresh coriander 🍴
- Tuscan potato salad with rocket 🍴
- Bulgur salad with tomatoes, peppers, mint and lemon juice 🍴
- Sun-ripened tomatoes with mozzarella and fresh basil 🍴
- Mini vegetable pizza bites

From our hot kitchen

- Savory turkey strips in paprika cream sauce
- Butter tagliatelle 🍴
- Thai vegetable curry 🍴
- Rice 🍴
- Sesame - crusted vegetable patties on Moroccan-style spinach leaves 🍴

From our patisserie

- Wild berry and quark dessert in small glasses ***
- Bread and rolls, butter and dips

Price per person: € 42,90

Vegetarian buffet 🍴

From our cold kitchen

- Colorful leaf salads with yogurt dressing 🍴
- Italian pasta salad with sun-dried tomatoes 🍴
- Sun-ripened tomatoes with mozzarella and balsamic vinegar 🍴
- Variation of antipasti such as eggplants, onions, peppers and mushrooms 🍴
- Wraps with ricotta, tomatoes, spinach leaves, rocket and green pesto 🍴
- Falafel: Deep-fried chickpea balls with yogurt and mint dip 🍴

From our hot kitchen

- Green tagliatelle with ratatouille 🍴
- Green spelt meatballs with tomato and herb sauce 🍴
- Broccoli and cheese casserole 🍴
- Root vegetable strudel in filo pastry with guacamole 🍴

From our patisserie

- Orange semolina with berry sauce 🍴
- Almond milk panna cotta in a jar 🍴
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- Bread and rolls, butter and dips

Price per person: € 39,50



Classic barbecue buffet

From our cold kitchen

- Homemade coleslaw 🍴
- Grandma's potato salad with egg and mayonnaise 🍴
- Pasta salad à la "RheinGastro" 🍴
- Tomato salad with mozzarella balls 🍴
- Cucumber salad with dill cream dressing 🍴

Fresh from the grill

- Spicy marinated pork neck steaks
- Various sausages
- Lemon and garlic chicken steaks from the leg
- Various marinated grilled cheeses 🍴
- Grilled mushrooms 🍴
- Grilled sea-salt potatoes 🍴

From our patisserie

- Yoghurt cream with wild berries 🍴
- Brownies and blondies 🍴
- Fresh fruit salad 🍴
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- Bread and rolls and butter
- Selection of different barbecue sauces (tzatziki, mustard, ketchup, pepper sauce)

Price per person € 38,50

American barbecue buffet

From our cold kitchen

- Coleslaw 🍴
- Tuna salad 🐟
- Caesar salad 🍴
- Mexican bean salad 🍴

Fresh from the grill

- Chicken drumsticks
- Spareribs in a spicy honey BBQ marinade
- Pulled pork
- Rump steaks
- Various marinated corn on the cob 🍴
- Grilled vegetables 🍴

Hamburger station

- Homemade beef patties, burger buns, salad, pickels, tomato slices, onions, ketchup and mayonnaise

- Baked potatoes with sour cream 🍴
- Mac 'n' cheese 🍴

From our patisserie

- American cheesecake cream in a jar 🍴
- American cookies cream in a jar 🍴
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- Bread and rolls from the bakery
- Various butters
- Dips: Barbecue sauce, chilli cheese sauce, hot chili sauce, garlic sauce

Price per person: € 51,50



Mediterranean barbecue buffet

From our cold kitchen

Summer salad bar
with various dressings ♡
Italian pasta salad ♡
Summer potato salad with fresh cucumber,
radishes, herbs and crème fraîche ♡
Tomato mozzarella
with fresh basil and balsamic vinegar ♡
Mixed antipasti selection ♡

Fresh from the grill

Herb rump steaks
Pork fillet medallions "Andaluz"
Chicken breast steaks in a thyme and lime marinade
Fine salmon steaks in banana leaf 🐟
Freshwater prawn skewers 🐟
Salsiccia sausages
Firey potatoes in a chili-honey crust ♡
Grilled vegetables ♡

From our patisserie

Fruity strawberry mousse in a jar ♡
Lime panna cotta in a jar

Bread and rolls
with different types of butter
Large selection of different dips and sauces

Price per person: € 56,00

"Yes, I do" Wedding buffet

From our cold kitchen

Lamb's lettuce platter with smoked
salmon florets, croutons and apple dressing
(optionally with apple and bacon dressing) 🐟
Salad of beluga lentils and
fresh diced vegetables in vinaigrette ♡
Game pâté on a bed of salad or saddle of
venison on the bone with Cumberland sauce

From our hot kitchen

Altmark wedding soup: beef broth
with egg garnish, vegetable brunoise
and homemade marrowballs
Pink roasted duck breast
Duet of salmon and zander in puff pastry 🐟
Spinach leaves with cream ♡
Vichy carrots ♡
Potato and cream gratin ♡
Semi-wild rice ♡
Orange sauce
Champagne sauce 🍷

From our patisserie

Duet of light and dark chocolate mousse ♡
Semolina ring
with fresh berries and wild berry sauce ♡





Bread and rolls, butter and dips

Price per person: € 55,00











“Raise your fins” Fish and seafood

From our cold kitchen

- Shrimp cocktail with pineapple 
- Smoked fish platter 
- "Napoli" squid salad (squid, peppers, onions and cherry tomatoes with a clear dressing) 
- Fried prawns with aioli on seaweed salad 

From our hot kitchen

- Fried salmon fillet with herb scrambled eggs on spinach leaves 
- "Mussels under cover" (mussels in wine sauce with puff pastry roof)  
- Stuffed sole rolls on a Riesling cream sauce  
- Rice 
- Potato gratin 
- Almond broccoli 

From our patisserie



- Campari mousse  
- Caramel flummery 
- Vanilla sauce 

- Bread and butter






Price per person: € 49,00

“Anno Domini“ Medieval buffet




From our cold kitchen

- "Terryrn von Gansleuver an Rapunzel" (goose liver terrine on lamb's lettuce)
- "Kreyter-Mowldasch met rescher Zwiwwel" (herb dumplings with baked onions) 
- Groß-Eyer-Speys (various filled eggs) 
- "Kalttes vun der Metzgerrey" (platter with various roasts, raw meat and bacon)

From our hot kitchen

- Pepper from the game canyon (hare ragout)
- Braised veal shank (braised veal shank in red wine sauce) 
- Blanmancer (chicken fricassee with peas, mushrooms and asparagus)
- Semmelmeldorttem (bread casserole with wine)  
- Klüz vom Erdenappel (potato dumplings) 
- "Ackerspeys vun de Bauere" (various types of cabbage with onions and bacon)
- Gemießzplatt (vegetable platter) 

From our patisserie

- Poor knight 
- Epfil in Weyne with Mande (baked apples stewed with wine)  
- Vanilla sauce

- Breadrolls, butter and dips

Price per person: € 52,90
optional including cheese selection: € 56,90



“The great tuber” Potato buffet

From our cold kitchen

- Plate of lukewarm potato pancakes (with cream cheese, red onions and salad) 🍴
- Potato salad red on red (with beetroot) 🍴
- Farmer's salad (potatoes, celery and cucumber with clear dressing) 🍴
- Potato pie wrapped in bacon

From our hot kitchen

- Eggs in jacket potatoes 🍴
- Baker's oven (German Irish stew)
- Döppekooche with apple sauce 🍴
- Potato casserole Fanchonette (spinach and eggs) 🍴
- Gnocchi and vegetable pan 🍴

From our patisserie

- Potato and chocolate cake 🍴
- Plum dumplings 🍴
- Vanilla sauce 🍴

- Bread and rolls, butter and three dips

Price per person: € 35,50

Christmas buffet “Classic”

From our cold kitchen

- Lamb's lettuce with garlic croutons and potato dressing 🍴
- Smoked and marinated salmon with honey-mustard sauce and fresh dill 🐟
- Slices of turkey with sweet and sour root vegetables
- Smoked duck breast with orange chutney
- Celery and apple salad with nuts 🍴
- Pumpkin quiche 🍴

From our hot kitchen

- Sliced beef in Pommery mustard sauce
- Christmas stuffed chicken roulade in red wine sauce 🍷
- Homemade dumplings 🍴
- Potato gratin from the oven 🍴
- Schupfnudeln fried in butter 🍴
- Red cabbage flavored with cassis and apples 🍴
- Winter vegetables 🍴

From our patisserie

- Elderberry yoghurt cream 🍴
- Gingerbread mousse 🍴

- Rustic cheese board
- Bread, butter, dips

Price per person: € 46,50



Christmas buffet "Merry Christmas"

From our cold kitchen

Winter salad selection with two different dressings 🍴
 Variation of smoked salmon pralines 🐟
 Pork fillet medallions in almond breading with orange fillet and cranberry garnish
 Carpaccio of marinated beef, drizzled with pomegranate sauce
 Smoked duck breast on marinated plums
 Walnut and berry quiche 🍴

From our hot kitchen

Breast and leg of Christmas goose
 Mini bread dumplings tossed in butter
 Braised leg of lamb in red wine and gingerbread jus 🍷
 Fine potato and chestnut puree 🍴
 Christmas pumpkin slices au gratin refined with almonds 🍴
 Hearty winter vegetables 🍴
 Vegetable gravy

From our patisserie

Speculoos cream with spiced oranges in small glasses
 Florentine mousse with roasted pear
 Cream of vineyard peach with gingerbread sauce

Bread, butter and dips

Price per person: € 56,00

Christmas buffet "Oh you merry"

From our cold kitchen

Lamb's lettuce with smoked salmon, croutons and potato dressing 🐟 (optionally with potato and bacon dressing)
 Wellington-style pork fillet (with mushrooms in a puff pastry) with cranberries
 Couscous salad with walnuts 🍴
 Smoked duck breast on a bed of salad

From our hot kitchen

Pork loin or neck with minced meat, plum and nut filling with speculoos sauce
 Chicken leg roulade with pretzel, chanterelle and herb filling with orange sauce
 Advent lasagna 🍴
 Apple red cabbage or Brussels sprouts 🍴
 Potato cookies or potato dumplings 🍴

From our patisserie

Gingerbread tiramisu 🍴
 Speculoos cream 🍴

Price per person: € 48,00



Finger food for small appetites

Suggestion 1: Vegetarian

Mini tramezzini sandwich
filled with rocket and cream cheese in a small bowl
Crêpe rolls filled with avocado and cucumber
cream on dill and lemon pesto
Mini ratatouille skewers with green pesto

(3 pieces per person)

Price per person: € 13,20

Suggestion 2: Quiche

Mini quiche Lorraine
Mini vegetable and goat's cheese quiche
Mini quiche with green asparagus
and cherry tomatoes

(3 pieces per person)

Price per person: € 13,20

Suggestion 3: Pizza

Pizza rolls with salami and tomatoes
Pizza rolls with mushrooms
and feta cheese
Pizza rolls with three kinds of cheese

(3 pieces per person)

Price per person: € 12,50

Suggestion 4: Wraps

Mini chicken curry wraps
Mini wrap filled with
cream cheese and rocket
Avocado and basil mini wraps
with lettuce and peppers

(3 pieces per person)

Price per person: € 13,50

Suggestion 5: Balls

Small meatballs with tomato salsa
Chickpea balls with yoghurt-mint dip
Deep-fried rice balls with sweet and sour sauce

(3 pieces per person)

Price per person: € 14,50

Suggestion 6: Fish

Mini crêpes filled with salmon and trout cream
Fried mini fishcake on homemade
tartar sauce remoulade
Prawn skewers on lime aioli

(3 pieces per person)

Price per person: € 15,70

All dishes are served with love in high-quality bowls.
All finger food prices are based on a minimum order quantity of 25 people per offer.



Wraps

Wrap with grilled chicken breast and curry sauce
Classic cheese and ham wrap
Wrap with salmon, crispy salad and mustard dill sauce
Tuna wrap with tomato and onions

(minimum order quantity per type 30 pieces)

Price per wrap: € 5,60

Vegetarian wraps

Wrap with grilled peppers
and fried halloumi cheese
Greek wrap with crispy salad, feta cheese,
tomatoes, onions, cucumber and olives
Italian wrap with tomatoes, mozzarella, rocket
and homemade pesto
Colourful vegetable wrap

(minimum order quantity per type 30 pieces)

Price per wrap: € 5,60

Hints and tips

A grill master is obligatory for the barbecue buffets. For a grill master we charge € 225.00. From 80 persons a second grill master is charged.





We only offer all barbecue buffets in the main season from May to September.

All prices include statutory VAT.

All buffets can be ordered for 30 persons or more or as labelled.

All buffets can be customised and put together according to your taste. We will be happy to make you an individual offer according to your wishes!

**If you have any questions
Please contact us at any time:
Phone: +49 (0)15150460900
max.dornau@koelntourist.net**

-  = suitable for vegetarians
-  = vegan dishes
-  = dishes containing fish
-  = dishes containing alcohol

Status: January 2026

