



STRANDE

natürlich. besonders. erleben.

Breast & Haunch

Buffet

25. November – 23. December 2026
Wed – Sat from 5.30 pm

scanhotels.de

WO MENSCHEN WIRKEN
UND MOMENTE BLEIBEN

SCAN
HOTELS
Stadthafen

The christmas buffet

with family, friends and colleagues

Fresh starters

First courses

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

Graved salmon & toasted brioche with sweet potato salad, chickpeas & cranberries

Risoni salad & speculoos crunch with grilled green asparagus, grapefruit & beetroot-sesame-vinaigrette 

Our winter bowl with chicory, lamb's lettuce, wild herb salads, rosemary ham , oranges, candied nuts, figs & pumpkin-mustard-vinaigrette

Live from the flywheel machine - Christmas ham from the local butchery Kaeding with salted barrel butter & pepper bread 

Carrot & ginger soup with plum-cranberry-chutney 

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 fallow deer ragout in dark chocolate sauce with mushrooms

Whole baked salmon fillet with colourful winter vegetables & parsley potatoe

Buttered pasta from the parmesan wheel with tossed white cabbage, carrot, sweetcorn & limonaise sauce  if desired

Sweet finale

Desserts

Light lemon & yoghurt mousse with peach-mango-ragout

Crème brûlée with almond flavour & caramelised pineapple

Caramelised Kaiserschmarrn with cranberries, apple sauce & icing sugar

*Subject to change

Reservation online or via
telephone +49 381 3750 1

 regional
 vegetarian
 vegan