

FESTIVE ADVENT BRUNCH

On all Advent Sundays | 12:00–15:00h | Marlene

Celebrate the spirit of the festive season with a sumptuous buffet-style brunch every Advent Sunday in December! Join us on the 1st, 8th, 15th, and 22nd from 12 to 15 for a delightful culinary experience that the whole family will enjoy.

Gather your loved ones and make this December truly memorable with a festive feast at Marlene!

Sumptuous buffet (see following page) incl. tea, coffee, water and soft drinks

€79,- per person

Sumptuous buffet (see following page) incl. tea, coffee, water, soft drinks, wine and beer

€89,- per person

Special discount for children

children up to 6 years dine free of charge, children from 6 to 12 years receive a 50% discount

Reservations are recommended.

Marlene

Contact & Reservation

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Starters

Balik salmon with spiced bread, watercress and nori
Tartare, Gruyère cheese, mushroom, melange noir pepper, pickled shallots
Baked sushi with prawn, wasabi mayonnaise and radish
Quinoa bowl with avocado, cucumber, spinach and sweet peas
Beetroot with buffalo mozzarella, olive cream and buckwheat groats
Lamb's lettuce with figs, walnuts and purple potatoes
Sweet potato and carrot soup with almonds, curry and ginger

Bread & spreads

Selection of rolls, bread, and grissini
Large selection of salts
Tomato butter · herb butter · salted butter
Carrot hummus · Beetroot feta dip
Smoked cottage cheese with sun-dried tomatoes and paprika

International cheese selection

White soft cheese with apple compote and green grapes
Red soft cheese, red wine figs and walnut salad with celery
Soft goat's cheese and sheep's cheese with quince mustard and olives
Hard cheese & blue cheese, rose hip and onion relish,
pear and saffron chutney

Main courses

Honey-glazed land duck with fig red cabbage, pointed cabbage strudel, grilled carrot, potato dumplings and cherry jus
Label rouge salmon fillet with teriyaki sesame varnish, pea cream, coconut-lime sauce, pok choi and water chestnuts
Mezze maniche rigate pasta with porcini mushroom cream, smoked Alpine cheese and candied tomatoes
Honey-baked ham from the smoker with colourful carrots, grape must, crème fraîche and potato waffle
Baked cauliflower in a panko chickpea crumble
Creamy beetroot with truffled kale salad and pomegranate

Desserts

Lollipops – traditional cake on a stick
Apple and cinnamon crumble · Raisin cheesecake
Marzipan egg liqueur · Pancakes
Tiramisu with pistachios, espresso and preserved pears
Baked apple strudel with almonds, cinnamon and plum rum ice cream