

HOTEL  
**CHRISTIANIA**

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Dear Madam, Dear Sir

Thank you for choosing the Hotel Christiania. We are pleased to organize your party. We have pleasure in enclosing a few menu proposals. If among the submitted set menus you do not find anything suitable, kindly let us have your personal suggestions and changes. Please note that everything will be done to give you entire satisfaction and to meet your requirements. We also assure you of our very best care, attention and efforts to make your reception a success.

## **SET MENUS FOR BANQUETS**

Available for 6 persons at least

1) **Fresh Cream of Vegetable Soup with small Falafel**

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**Roast Swiss Chicken marinated in Honey and Soy sauce  
served with curried Noodles with Vegetables and Ham Stripes  
and with roast Cashew Nuts and with a Salad**

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**Tatin Tart with fresh Mango and pickled Lime Zest sprinkled with Coconut Flakes  
served with Vanilla Ice cream**

Fr. 55.--



2) **Slices of smoked Duck and roasted Duck Breast on Lettuces  
and Lentil salad in Soya and Ginger Dressing  
garnished with fresh Melon and with Melon-Chutney**

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**Pan fried Pike-perch Fish filets in Coriander Butter sauce with Tomato Pieces  
served with Rice with Curcuma and with Broccoli with roast Almonds**

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**Pine apple Fritters and Exotic Sorbet on Pineapple Sauce with pink Pepper corns**

Fr. 69.—



3) **Salad of Sheep's Cheese and Goat's Cheese, marinated fresh Cheese balls, Tomato, red Onion and  
Olives garnished with Lettuces in Balsamic Cream Dressing served with warm Garlic Bread**

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**Roasted Pork filet wrapped with Spinach with Pine nuts and Parma Ham  
baked in crisp Phyla Pastry  
served with a Potatoes, Mushrooms and Onions Stew**

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**Orange Mousse on a Chocolate Short Cake on Campari Liquor Sauce and Orange Sorbet  
garnished with fresh Orange Slices and with pickled Orange Skin**

Fr. 78.—



4) **Rolls of Smoked Salmon stuffed with fresh Cheese and Herbs  
garnished with an Avocado and Scampi Salad in Lime Dressing served with black and white Toast**

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**Filet Medallions of Veal, Beef and Lamb with three Sauces  
served with Potato Gratin and with assorted Vegetables**

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**Cinnamon Ice Cake with dry Raisins on Amaretto Liquor Sauce  
garnished with a small Slice of Apple Strudel**

Fr. 83.--

5) Prawns baked in crisp Phyla Pastry garnished with Baba Ghanough Egg plant Purée,  
spicy Fresh Cheese with Lime and black Sesame Seeds

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Leg of Lamb marinated with Oriental Spices  
roasted with Peppers, Zucchini, Onion, Garlic and Tomato  
served with Couscous

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Egg Liquor Ice Cake on Rose Syrup Sauce garnished with small Baklava Rolls  
and Basboussa Pastry

Fr. 87.--



6) Rock lobster and Escalope of Duck Liver garnished with Fig Chutney  
and with fresh Mango marinated in Arrack Liquor served with toasted Sesame Bread

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Mixed-Grill of Fish filets, Scampi, Prawns, Scallops and Lobster in Basil and Tomato Butter Sauce  
served with Saffron Rice and Spinach

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Creamy Chocolate Tart on Rose-hips Sauce with white Chocolate Ice cream

Fr. 92.—



7) Icy Melon Soup with fresh Mint and Champagne

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Fresh Cheese and Herbs Terrine with Scallops wrapped in smoked Salmon  
on a Bed of Lettuces in Lemonoil Dressing served with toasted Bread with Onion, Peppers and Olives

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Grilled Steak of Veal with Morel Mushrooms, Veal Kidney and Mushrooms  
Dauphine Potatoes and assorted Vegetables

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Skewer with warm Fruits and 2 home made Sorbets on a marinated Pineapple Carpaccio

Fr. 110.—



8) Variations of fresh Salmon Tartar, home marinated Salmon  
and warm Smoked Salmon Tart with fresh Cheese and Herbs  
garnished with a Mustard and Dill Sauce and with a Wasabi and Coriander Pesto Sauce  
served with home made toasted Rye Bread

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Traditional Beef Filet « Wellington » with Périgourdine Sauce  
served with Dauphine Potatoes and with assorted Vegetables

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Terrine with French Camembert Cheese garnished with a Plum Stew with red Wine

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Dessert Fantasies

Fr. 132.—