



Bellevue Rheinhôtel

— Familientradition seit 1887 —

Buffet proposals

„Rhein-Hunsrück“

We serve 1 soup and 1 starter of your choice at the table:

Starter:

Cream of green herbs with baked country egg

or

Mousse of local trout in a carrot coat with linseed oil and turnip cabbage salad

or

Hunsrück beef ham with sweet and sour local fruits

Soup:

Consommé of local rooster with pancake stripes and chive

or

Leek-potato soup with croutons and bacon

The warm dishes and the desserts are presented as a buffet:

Warm dishes:

Mühltal salmon trout poached with herb foam

Crispy leg of young pork with cumin-beer-sauce

or

Eifel roast veal with juniper sauce

Homemade spaetzle or butter noodles

Potato gratin or dumplings

Seasonal vegetables, coleslaw

For vegetarians we offer one of these dishes:

Potato pockets (stuffed according to season) with spinach sauce and goat cheese

or

Potato and chestnut roulade with wild mushrooms

Dessert buffet:

Boppard wine cream with grapes

Apple-cinnamon waffles

Vineyard peach strudel

Mascarpone cream with strawberries (or other seasonal fruits) and white chocolate

45,00 (from 30 people)



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or

as **complete buffet** with one soup and one starter from above and the following show plates:

Leaf and vegetable salads with various dressings

Our farmer terrine with onion chutney

Dumpling salad with red onions sweet and sour

Stuffed eggs, colourfully garnished

Vegetable quiche with chive sour cream

Tomatoes and mozzarella

Home-pickled salmon with mustard-dill sauce

52,00



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„Gourmet“

We serve 1 soup and 1 starter of your choice at the table:

Starter:

Duck liver paté with Gewürztraminer jelly and brioche
or
Pickled fjord trout with coriander, apple and cucumber

Soup:

Beef tea with cheese crackers
or
Lemongrass curry soup

The warm dishes and the desserts are presented as a buffet:

Warm dishes:

Saddle of veal roasted whole with shallot-port wine crust

Duo of wild salmon and halibut

Ratatouille vegetables from the market

Potato gratin and homemade spaetzle

For vegetarians we offer one of these dishes:

Potato pockets (stuffed according to season) with spinach sauce and goat cheese
or

Potato and chestnut roulade with wild mushrooms

Dessert buffet:

Cheese selection from France and the Eifel with grapes

Selection of bread and butter stars

Bee sting "with a difference"

Opera slice with citrus fruit salad

Almond financier

Bitter chocolate tart

59,00 (from 30 people)



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or

as **complete buffet** with one soup and one starter from above and the following show plates:

Marinated beet with raspberry vinegar, goat cheese and brown bread

Quiche with shrimps and leek

Tomatoes and mozzarella

Home pickled salmon

Bruschetta with roast beef

Vitello tonnato with caper crème fraîche

Drizzled shrimps with mango chili chutney

Leaf and vegetable salads with various dressings

69,00

For out-of-house delivery we charge a catering fee starting from 2,50 € p. p.



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Other Details:

Exclusive reservations

These buffet proposals require the exclusive usage of a banquet room. The following rooms are available to you - the respective minimum food and beverage sales* apply:

Historic wine cellar, illuminated only by candles	800,00 €
„Belle Etage“ with 110 sqm (max. 30-35 people)	1.500,00 €
„Belle Etage“ with 180 sqm (max. 90-100 people)	4.000,00 €
„Le Bristol“ right section (max. 50 people)	1.800,00 €
„Le Bristol“ right section (max. 60-70 people)	3.500,00 €
„Le Bristol“ whole restaurant (up to 140 people)	7.000,00 €

*With a lunch booking, the minimum turnover is not applied.

Service time for lunch

Thank you for your comprehension, that the spaces are provided until max. 4:30 p.m. for lunch reservations, as they have to be prepared for dinner service afterwards.

Service time for dinner

In our rates is a use of the space until 11:00 p.m. included and available for you and your guests. After 11:00 p.m. a night surcharge of 150,00 €/commenced hour applies as follows:
until 35 guests 1x/h until 80 guests 2x/h until 100 guests 3x/h from 101 guests 4x/h

Additional services

Bluetooth loudspeaker JBL Extreme2	8,00 €
Party light (LED/per light/ max. 6)	5,00 €
Beamer incl. screen	20,00 €
Microphone system	50,00 €
Sound system (incl. mixer & microphone)	100,00 €
Wedding cake (multi-storey)	ab 250,00 €
Round tables (à 8 guests) with floor-length, white tablecloths (per table)	10,00 €
Table decoration	according to agreement

Included in the set-up is the standard table decoration with one flower per vase. We would be happy to order flower arrangements in your name from your local florist (starting from 18,00 €/piece).

Different conditions can apply, depending on availability.