

Buffet

LANDUNGSBRÜCKEN

minimum 30 persons

Garden-herb-salad with cucumbers, tomatoes, radishes and pepper, herb dressing

Beech tree smoked fish specialties
with horseradish and mustard-honey-dill-sauce

Young Dutch herring with apple, cucumber and onion in sour cream

Salad with farfalle, pesto and Mediterranean vegetables

Holstein ham with pickled vegetables

Cold pink roast beef with remoulade

Traditional pan fried fish with mustard seed sauce and fried potatoes

Ragout of tender veal with tarragon, broccoli and butter-spaetzle

Hamburg cherry compote with bourbon vanilla sauce

Mocha cream with white chocolate chips

Brie with red grapes and caramelized walnuts

Big selection of bread of wheat, rye and sourdough with butter

Price per person € 42,90

Rickmer Rickmers Gastronomie

Bei den St. Pauli Landungsbrücken ● Fiete-Schmidt-Anleger / Ponton 1 a, 20359 Hamburg

Telefon 040 / 319 63 73



Buffet

WALTERSHOF

minimum 30 persons

Romaine lettuce with roasted croutons, shaved parmesan and Caesar dressing

Beech tree smoked fish specialties
with horseradish and mustard-honey-dill-sauce

Tomato-couscous salad with rocket salad and olives

Grilled Mediterranean vegetables
with roasted zucchini, aubergines, fennel, pepper, oyster mushrooms
and white mushrooms

Vitello tonnato
- veal with tuna capers sauce and rocket salad -

Panzerotti with porcini, parsley pesto, pecorino
and sun-ripened tomatoes

Fried fillets of black halibut with bacon
on cabbage with herbs and vegetable rice

Breast of corn poulard on wild mushroom ragout,
butter beans and rosemary potatoes

Bavarian cream with fruit pulp puree

Salad of fresh fruits with citrus-yoghurt

Selection of raw milk cheeses with fig mustard, grapes and caramelized walnuts

Big selection of bread of wheat, rye and sourdough with butter

Price per person € 51,50

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Buffet

ÖVELGÖNNE

minimum 40 persons

Rocket salad with baby-mozzarella, sun-ripened tomatoes
and Balsamico dressing

Smoked salmon, halibut, fillet of trout, sprat and butterfish with horseradish and
graved salmon with mustard-honey-dill-sauce

Young Dutch herring with apple-horseradish sour cream

Goat cheese au gratin on couscous-tomato salad with olives

Air-dried Serrano ham with
orange-fennel salad and fried green asparagus

Lasagne of Mediterranean vegetables with herb sauce

Fried fillets of codfish with peperonata and herb rice

Pork roast with herbs
aubergine-zucchini vegetables, small baked potatoes and jus
(carved in front of guests)

Rice pudding with orange-vanilla salad

Tiramisu

Selection of Mediterranean cheeses with figs and grapes

Big selection of bread of wheat, rye and sourdough with butter

Price per person € 56,40

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Buffet

TEUFELSBRÜCK

minimum 40 persons

Radicchio and rocket salad with tomato dressing

Smoked salmon, halibut, fillet of trout, sprat and butterfish with horseradish
and graved salmon with mustard-honey-dill-sauce

Grilled Mediterranean vegetables
with roasted zucchini, aubergines, fennel, pepper, oyster mushrooms
and white mushrooms

Carpaccio of veal semerrolle with a sauteed shrimps tatar

Truffled pearl barley salad with stewed apple cubes

Lasagne of Mediterranean vegetables with herb sauce

Fried fillets of Baltic plaice on a ragout of shrimps and rice with baby-peas

Honey marinated pork ham roast under a pumpernickel crust,
carrots, potatoes au gratin and red wine jus

Tenderly braised ox cheeks with root vegetables and potato-chive puree

Rice pudding with orange-vanilla salad

Seasonal fruits salad with citrus yoghurt

Selection of rawmilk cheeses with fig mustard and grapes

Big selection of bread of wheat, rye and sourdough with butter

Price per person € 58,90

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Buffet

FINKENWERDER

minimum 50 persons

Crunchy iceberg salad with orange fillets and yoghurt-citrus dressing

Tuna salad with green beans, pepper, tomatoes, potatoes and onions

Beech tree smoked fish specialties with smoked salmon, halibut, fillet of trout, sprat, mackerel and herring with horseradish and mustard-honey-dill sauce

Grilled Mediterranean vegetables
with roasted zucchini, aubergines, fennel, pepper, oyster mushrooms
and white mushrooms

Air-dried meat produced in the Grisons canton of Switzerland
with salad of young spinach, figs and shaved parmesan

Penne with fried calfs liver in tomato-sage butter

Fried fillet of pike perch on parsley sauce with snow pea rice

Breast of corn poulard on a ragout of wild mushrooms and thyme potatoes

Roast beef with butter beans, potatoes au gratin, béarnaise sauce and shallot jus
(carved in front of guests)

Hamburg style chocolate-breadpudding mit bourbon vanilla sauce

White and dark chocolate mousse with caramelized pineapple

Selection of raw milk cheeses with fig mustard and grapes

Big selection of bread of wheat, rye and sourdough with butter

Price per person € 66,50

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Buffet

BLANKENESE

minimum 60 persons

Romaine lettuce with roasted croutons, shaved parmesan and Caesar dressing

Sashimi of tuna and salmon with wakame salad,
soy sauce, marinated ginger and wasabi

Air-dried Serrano ham with
orange-fennel salad and fried green asparagus

Smoked salmon, halibut, fillet of trout, sprat and butterfish with horseradish
and gravad salmon with mustard-honey-dill sauce

Goat cheese au gratin with red onion confit and balsamico

Grilled scampi, penne, rocket pesto, sun-ripened tomatoes and parmesan

Fried fillet of salmon under an onion-mustard crust
on chive sauce with herb-vegetable rice

Corn poulard with potato-shallot-vegetable and crispy bacon

Medium roasted veal with an apple-horseradish crust
bush beans, chive-cream potatoes and Rotspon sauce
(carved in front of guests)

Bavarian cream with fruit pulp puree

Chocolate fountain and skewers with seasonal fruits

Curd cheese dumplings with cherry compote

Selection of raw milk cheeses with fig mustard, red grapes and caramelized walnuts

Big selection of bread of wheat, rye and sourdough with butter

Price per person € 78,50

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Buffet

OPTIONAL

**Enjoy your buffet
with an entrée on the place!**

SOUPS

Vegetarian potato soup with roasted croutons and garden cress

Price per person € 5,40

Creamed soup of crabs and sherry with smoked salmon and cream topping

Price per person € 6,50

Mediterranean tomato soup with rocket pesto

Price per person € 5,80

„Holstein Hochzeitssuppe“

-clear strong beef broth with meatballs, egg and root vegetables-

Price per person € 6,20

... for hot days

Iced cucumber soup with dill sour cream

Price per person € 6,40

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Buffet

STARTERS

Carpaccio of beef with parmesan chips and rocket

Price per person € 15,50

Duet of red and black lentils with hot-smoked breast of duck

Price per person € 9,50

Tatar of black halibut with herb-sour cream and Keta-caviar

Price per person € 10,50

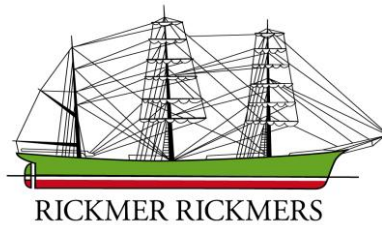
Traditional out of hamburg Labskaus (beef hash) „Rickmer Rickmers“ with fried egg, pickled rolled herring, beetroot and gherkin

Price per person € 7,90

... and vegetarian

Ring of yellow and green zucchini with goat cheese-couscous Salad with tomatoes

Price per person € 7,20



Buffet

Enlarge your buffet!

1. Fried scampi with farfalle, rocket pesto and sun-ripened tomatoes
2. Lasagne of Mediterranean vegetables with herb sauce
3. Creole rice noodles
4. Penne with Beluga lentils and fried salsiccia
5. Kohlrabi-cabbage-cream vegetables
6. Potato-celery-casserole
7. Asian vegetable rice with pak choi, cabbage, zucchini, pepper and soy sprouts

... carved in front of guests

1. Tender pink roast beef with potatoes au gratin, demi-glace and butter beans
2. Pork ham roast marinated with honey, glazed carrots, potato-parsley-puree and jus



Buffet

DESSERT!

„Something sweet“

In small glasses:

Crème Brûlée with bourbon vanilla
Crème Brûlée with lemon grass
Crème Brûlée with tonka bean
Crème Brûlée with Belgian chocolate

In small glasses:

Panna cotta with bourbon vanilla
Panna cotta with lime
Panna cotta with wild berries
Panna cotta with rosemary

Hamburg chocolate breadpudding with banana-rum sauce

Hanseatic “Franzbrötchen“ (sweet pastry baked with cinnamon and sugar)
and “Boskop” apple-Tiramisu

Hamburg red berry compote with
bourbon vanilla sauce

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Buffet

Midnight Snack

„For the late hunger“

Curry sausage with homemade fruity tomato-curry sauce and bread

Price per person € 6,50

Selection of rawmilk cheeses with fig mustard, red grapes and
caramelized walnuts with bread and butter

Price per person € 12,50

Chili con Carne of beef with sour cream, jalapeños and bread

Price per person € 7,50

Vegetarian potato cream soup with bread

Price per person € 6,50

Cheese-leek soup with beef and bread

Price per person € 7,80

Small meatballs with herb-potato salad, mustard and ketchup

Price per person € 6,80

Saté chicken skewers with roasted sesame

Price per person € 6,20

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