

# TRAITEUR WILLE

FEINE KOCHKUNST

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## Finger food creations

### **Vegetarian/vegan**

Small loaf of bread, freshly-baked in the oven with herby soft feta

Mediterranean vegetable tartar in a small sesame basket

Quiche with green asparagus and Espelette crème fraîche

Tête de Moine on fruit loaf with fig mustard

Croque blini with brie and fig mustard "served slightly warm"

Vegan sweet potato tart

Spicy vegan cous cous salad with smoked tofu

### **Fish**

Egg pancake pouch filled with trout caviar

Home-cured gravadlax with mustard and dill sauce on spelt discs

Prawns with mango and mint on a bamboo skewer

Tuna pastrami sandwich with cucumber jelly and wasabi cream

Eel smoke herring with radish on pumpernickel



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## Finger food creations

### **Meat**

Handmade beef meatballs on skewers  
with grainy mustard dip

Mini spicy & crunchy veal schnitzel  
with homemade barbecue dip

Fillet of beef served medium with salsa verde  
and semi-dried cherry tomatoes on skewers

Tandoori poularde wrap  
with sesame and ginger cream

Saffron crêpe with Parma ham  
and rocket pesto

Veal meatballs with tarragon mustard

Tandoori poularde skewer with chilli and ginger dip

Cured wild boar on a crouton  
with fruity lingonberry butter

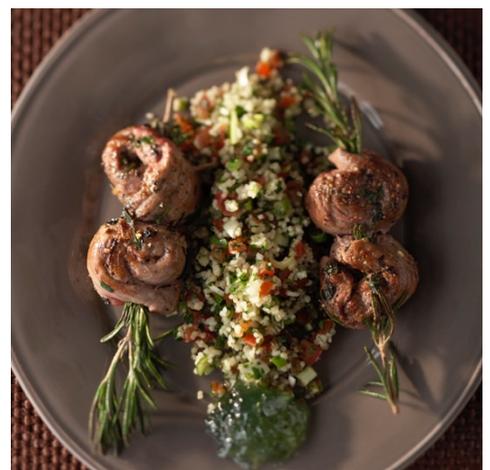
Mini lamb skewer with three types of pepper  
and homemade ajvar

Strammer Max sandwich – Holstein smoked ham  
with chive and egg cream on spelt discs

Fried Padrón peppers  
with Serrano ham

Vitello tonnato sandwich  
with organic cress and caper fruit

Quiche Lorraine with leek, ham  
and savoury soured cream



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## Finger food creations

### **Sweet treats**

Miniature Altländer apple cake  
with toasted almond slivers

Trilogy of homemade tartlets  
(Matcha tea, white chocolate, lemon)

Miniature coffee and hazelnut cake

Handmade, colourful macarons

### **... served in a mini jar**

Tiramisu made with 70% Guanaja chocolate and caramelised  
cherries

Hamburg berry compote on vanilla mascarpone

Lime and yoghurt crème with crunchy biscuit beads

Passion fruit and sour cream dessert

Vegan soya rice pudding with fruit coulis

Per glass

### **Recommended quantities**

For a reception: 4 per person

As a snack: 6–8 per person

To fully satisfy appetites: 12–15 per person

All prices are shown per item, in euros, and exclude VAT.  
Minimum order of 20 pieces per item.



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## Menu creations

Selection of sourdough baguette and homemade parsley oil, fleur de sel laid out on the tables

### **Menu 1**

Torched goat's cheese with spiced, sweet fruity compote, marinated wild herb salads and toasted pine nuts

Saddle of veal served medium with Madeira jus, sautéed sugar snap peas, baby carrots with vanilla and gratin of organic Linda potatoes

Freshly torched crème brûlée with iced berry compote and white chocolate

### **Menu 2**

Home-cured gravadlax with mustard and dill sauce, salmon roe, green asparagus and buckwheat blini

Light herb cream soup with rabbit ravioli

Dry-aged beef fillet served medium, lardo beans, apricot and celery vegetables and organic quinoa discs

Trilogy of raspberry, pyramid cake and Guanaja chocolate



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## Menu creations

### **Dessert buffet**

Pistachio cream with marsala cherries

Mango crème-brûlée

Coconut sushi rice with marinated tropical fruits

Espresso fondant with cranberries

Altländer apple tart with toasted almond slivers

Small selection of international speciality cheeses  
with grapes, fig mustard, walnuts, baguettes, crackers  
and a homemade fruit loaf

Extra charge on top of the menu price €9.50 (excl. cheese  
selection)

Extra charge on top of the menu price €15.00 (incl. cheese  
selection)



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## Buffet creations

### **Buffet 1**

#### **Starters**

Marinated tomatoes with buffalo mozzarella and rocket

Elegant Mediterranean pasta salad with toasted pine nuts, saffron, olives and pan-fried king prawns

Antipasti of seasonal vegetables and mushrooms

Small fennel and tarragon quiche

Marinated market vegetables

Vitello tonnato with caper fruits and organic cress

Large selection of bread, including warm walnut bread, olive baguette and organic orange olive oil

#### **Main courses**

Mediterranean filet of loach served with Sicilian spinach and small olive potatoes

Gratiné mushroom polenta on baked tomatoes

Leg of poularde braised in balsamic vinegar and Chianti wine with glazed vegetables and sage gnocchi

#### **Dessert**

Blackberry panna cotta with Crue de Cacao

Handmade macaroons and lemon tarts served from the cake stand

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## Buffet creations

### **Buffet 2**

#### **Starters**

Handmade fresh goat's cheese terrine  
with homemade chutney and a small serving of rye crispbread

Crayfish salad with sugar snap peas, green asparagus  
and a bouquet of salad leaves

Marinated Holstein boiled fillet with grainy mustard dip  
and a crisp, radish salad with chives

Sour milk dressing, baked goods from Hamburg, organic olive  
oil and herb cream cheese

#### **Main courses**

##### *Vegetarian*

Small Vierländer vegetable roulade

##### *Fish*

Home-cured Traiteur Wille gravadlax with mustard and dill  
sauce

##### *Meat – sliced at the table*

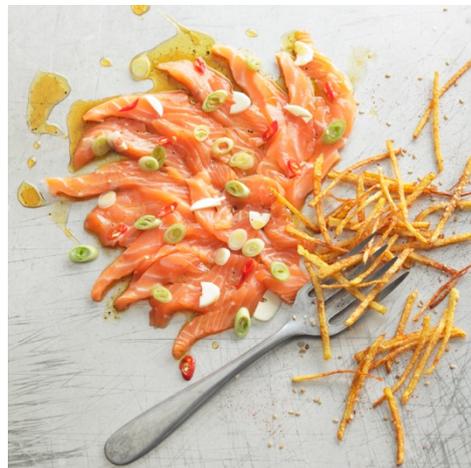
Herby roast beef served medium with parsley and pearl onion  
remoulade, seasonal vegetables and pan-fried baby thyme  
potatoes

#### **Dessert**

Hamburg berry compote with curd

Holstein sea buckthorn apple tiramisu

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## Barbecue creations

### Side dishes and cold starters

Seme di melone with semi-dried tomatoes, black olives and roasted sunflower seeds

Organic Linda potato and gherkin salad

Aubergine caprese salad with marinated buffalo mozzarella

White bean salad with Espelette pepper, feta and red onion in a lemon and pepper vinaigrette

Asian egg noodle salad with seaweed, coriander and sesame marinade

Elegant pasta salad with dill marinade and cray fish tails

Vierländer potato salad with rosemary dressing

Marinated seasonal vegetables

Wild herb salad with nuts, seeds and raspberry dressing

Home-cured Traiteur Wille gravadlax with mustard and dill sauce

Caesar salad with crispy bacon, freshly grated parmesan and croutons

A selection of baguettes with butter dishes, herb dip, Wille's barbecue sauce, grainy mustard, ketchup, lemon aioli



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## Barbecue creations

### Vegetarian

Fresh goat's cheese disc wrapped in courgette

Miniature grilled pepper with oregano filling

Homemade organic cow's cheese from the grill

Vierländer grilled vegetables with herb dip

Grilled aubergines with tomato and goat's cheese dip, tortilla with leek and tarragon

### From the grill

Tandoori poularde breast with cumin yoghurt dip

Rib-eye steak (German beef)

Marinated US flank steak with balsamic onions

Merguez sausage made of beef and lamb with oriental spices

Small homemade spare ribs with honey glaze

Herby chicken off-the-bone  
with parsley cider vinaigrette

Thuringian, ham and Salsiccia sausages

### Specials

Veal cutlet with sage butter

Lightly smoked leg of lamb – sliced at the table

Rolled roast of US flank steak with smoked cheese, garlic and fresh herbs

Dry-aged entrecôte of "Feersisch" beef



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## Barbecue creations

### **Fish**

White tuna steak with chilli and sesame oil

Swedish-style cod fillet cooked on cedar wood with a dill and coriander marinade

Seabass from the fish rack with rosemary salt

“Salmon en papillote” with Asian parsley, seaweed and ginger

Marinated prawns

### **Dessert**

Self-service waffle station with vanilla cream and homemade seasonal compote

Layered apple from Lower Saxony served in a mini jar

Peanut cheesecake served with blackberry coulis on a slate plate

Baked pineapple with muscovado panna cotta



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## Butler-style food – also available as a live station

### **Colourful burger buns**

With slices of US flank steak, fried oyster mushroom, crisp salad, gherkin and smoky pepper salad, mustard dip

Pulled peanut beef with homemade coleslaw on a small piece of pepper bread

Creamy pumpkin risotto with shiitake and corn poularde

### **From the pizza oven**

Small loaf of bread, freshly baked in the oven, with herb and feta dip

Onion tart with bacon, sour cream and prawns

### **Tarte flambée with:**

Brie and fig mustard crème fraîche, wild boar and cranberry sour cream

North Sea prawns and dill cream



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## Drinks

We will gladly put together a selection of drinks based on your suggestions and can charge based on individual and actual consumption.

Or you can benefit from our drinks package. The drinks package can, of course, also be adapted to your requirements.

### Drinks package or invoice based on consumption

#### On arrival

Basic Spritz – Hamburg vodka with Fentimans Rose Lemonade and seasonal berries

Fentimans Spritz, non-alcoholic – Fentimans Rose Lemonade with blackcurrant juice and basil

#### Crémant

Crémant Bouvet 150 Naire, Brut Blanc, Vin Mousseux

#### Wines

We can provide suitable wines based on your individual menu/buffet.

#### Beer

Radeberger Pilsener

Clausthaler non-alcoholic

Schöfferhofer Pomegranate & Guranaja

Other beers on request

#### Non-alcoholic drinks

Selters mineral water

Homemade lemonade

Lüthauer apple and orange juice

Coca Cola and Diet Coke

#### Coffee/tea

Cream coffee

Espresso

Cappuccino

Small selection of tea

