

TRAITEUR WILLE

FEINE KOCHKUNST

Finger food creations

Vegetarian/ vegan

Wholemeal hazelnut crêpe
with Mediterranean mushroom filling

Mini oven bread filled with brie and peppered pear
serve slightly heated

Handmade goat cheese pralines on dried fruit bread

Roses from Tête de Moine on pumpernickel
with fig mustard

Quiche with green asparagus and espelette

Truffled celery tarte - vegan

Organic curd espuma with lemon, chervil and quinoa

Fish

„Goldbeutel“/ “Gold Sachet”

Fine egg crêpe with crème fraiche and trout caviar

Mini herb crêpes roulettes with crustacean mousse

Home bated Gravlax with mustard-dill-sauce on spelt bread

Prawn with mango and mint leaf
on a bamboo skewer

Matie tartar with red onion served in a mini sesame basket

Mini Blini-fish-burger with sweet vintage mustard



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Finger food creations

Meat

Saffron crêpe with Parma ham and rocket cream

Veal meat balls with tarragon mustard

Poulard tandoori skewer with chili ginger dip

Feathered game pralines with apple port gel

Fillet of lamb with homemade Ajvar

Mini beef medallion with aromatic salsa verde

Mini veal "Schnitzel" coated in linseed and oatmeal served with ginger cucumber relish

„Strammer Max“ – Holstein cottage ham with chives egg cream served on Hamburg brown bread

Mini pretzel rolls filled with Pimientos de Padrone and Serrano ham

Wrap with beef pastrami and crisp vegetables

Quiche Lorraine leek, ham and savoury sour cream



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Finger food creations

The little sweet ones

Juicy apple quinoa muffin

Roasted tonka bean tarte

Vegan apricot coconut praline

Hamburg Franz-Canelé - Made from our regional specialty "Hamburger Franzbrötchen (cinnamon rolls)

... served in a mini glass

„Bienenstich-Tiramisu“ (vanilla brioche/curd mousse and caramelised almonds)

Hamburg berry grout with vanilla espuma

Exquisite dark chocolate mousse with salted caramel and mango yuzu jelly

Passionfruit cream with white chocolate

Vegan semolina pudding with seasonal fruit grout

Recommended amount per person

Reception: 4 pieces per person

Snack: 6-8 pieces per person

Saturating: 12-15 pieces per person

Orders per 20 pieces per component.



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Menu creations

Menu 1

Oven fresh breads, homemade seasonal dip and vintage salt will be placed on your table

First course

Terrine made from grilled vegetables with „Belper Knolle“ (cheese), watercress cream and marinated wild herbs

or

Home bated Gravlax with mustard dill sauce, sugar snaps and marinated wild herbs

Main course with extra service

Duett made from veal (shoulder and fillet), savoy, fermented beta carrots and potatoes in a crispy shell

Dessert buffet

Iced sea buckthorn sour cream

Oven pineapple and fresh berries served on a stonecast plate

Exquisite dark chocolate mousse with bronze nuggets

Coconut passionfruit cube

Mini tartelettes and handmade mini truffles



Menu 2

“Sylder Ciabatta”, organic olive oil and cornflower salt will be placed on your table

First course

Celery carpaccio, pickled artichokes, marinated salad tips, bell pepper gel and roasted pulpo

Soup

Cold essence of beet root with burrata, confied cherry tomato and basil

Main course with extra service

Dry aged fillet of beef, balsamic jus, Amalfi baby carrots, mushroom risotto, Trevisano, Austrian bacon and rocket

Dessert

Iced sour cream filled with Hamburg city honey dark chocolate cream, regional fruit crumble and apple gel

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Buffet creations

Buffet creations From 30 people

Buffet 1

Starters

Mediterranean artichoke tarte tatin

Pickled, roasted mackerel with coriander mayonnaise

Rice noodle flakes with passe pierre (algae) and roasted prawns

Marinated seasonal vegetables

Trilogy made from cream cheese, pumpernickel and courgettes with vegetarian caviar

Pollo tonnato made from corn-fed chicken with mini capers and organic cress

Grand variety of oven fresh walnut bread, olive baguette and dip

Main courses

Tender veal semmerolle in sage cream

Sautéed market vegetables with fresh herbs

Mini rosemary potatoes served in an iron pan

Codfish loin in fennel crustaceans jus

Gratinéed oven noodle with celery walnut filling

Dessert

Passionfruit curd mousse with crunchy pearls

Dark chocolate cream with fresh fruits

Homemade mini truffle and vegan apricot coconut pralines served on an etagère



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Buffet creations

Buffet creations

From 30 people

Buffet 2

Starters

Handmade goat cream cheese terrine with homemade chutney and mini rye crispbread

Crayfish salad with sugar snaps, green asparagus and fine salad tips

Regional marinated boiled fillet with grainy mustard and radish

Crisp salad tips with chives soured milk dressing

Baked goods from Hamburg, organic olive oil and cottage cream cheese

Main courses

Traiteur Wille's home bated Gravlax with mustard dill sauce

Pink roast herb roast beef – freshly cut for you

Parsley pearl onion tartar sauce

Seasonal vegetables

Mini regional vegetable wraps

Thyme baby potatoes served in an iron pan

Dessert

Hamburg berry grout and vanilla espuma

Regional sea buckthorn apple tiramisu

Juicy chocolate tarte with regional coffee (Hamburger Speicherstadt)



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Barbecue creations

Barbecue creations

From 30 people

BBQ – exemplary

Side dishes and cold starters

Seme di Melone (pasta) with half dried tomatoes, black olives and roasted sunflower seeds

Organic potato cucumber salad

Eggplant carpese with marinated buffalo mozzarella

Salad made from white beans with Piment d'Eslette, feta and red onion in lime pepper vinaigrette

Wild herb salad with nuts, kernels and raspberry dressing

Caesar's salad with crispy bacon, fresh grated parmesan and homemade croûtons

Selection of baguette with butter pot, herb dip, Wille's BBQ sauce, ketchup and Kemon aioli

Grilles

Homemade "Bratwurst" with porcini, dried tomato and vintage mustard

Wille's rustique beef "Bratwurst" with cheddar and smoked pepper

Small entrecôte with BBQ sauce

Marinated poulard leg with yellow bell pepper mango ketchup

„Salmon en Papillote“ with Asian parsley, algae and ginger

Regional roasted vegetables with herb dip

Dessert

Lower Saxony layer apple served in a mini glass

Peanut cheesecake served on a slate with blackberry jus

Oven pineapple and fresh fruits served on a stonecast plate



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Flying Finger food creations

Flying Finger food creations - exemplary

From 30 People

Cold - hearty finger food

Mini oven bread filled with brie and peppered pear

Home bated Gravlax with mustard dill sauce on spelt bread

Mini quiche with green asparagus and esplette

Beef balls with grainy, homemade mustard dip

Pickled quail egg served in a cress bed with olive salt

Warm

„Himmel & Erde“ – Boudin Noir, mashed potatoes and regional apple ragout served in a mini cocotte

Roasted codfish with grainy mustard sauce served in a mini fish tin

Juniper bun with game paddy, cranberry red cabbage and curry onions served in a paper bag

Cheddar bun with beef paddy, pickled cucumber, BBQ dip and balsamic onions served in a paper bag

Mini oven bread filled with spinach and stilton

Creamy pumpkin pearl barley risotto with corn-fed chicken and pea sprouts, served in a stonecast bowl

Süß

Cream strudel with semi frozen caramel and fresh berries served on a mini plate

Juicy poppy espresso tarte with iced raspberry sweet cream butter



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„This is also possible“

From the smoker

Pulled peanut beef with homemade cole slaw

Fresh smoked trout in a fish grid

Flamed salmon fillet

Made in our pizza oven

Mini oven breads with herb feta dip

Onion pie with bacon, sour cream and prawn

Tarte flambée with:

- Brie and fig mustard crème fraîche
- Wild boar ham and cranberry sour cream
- North Sea shrimps and dill cream

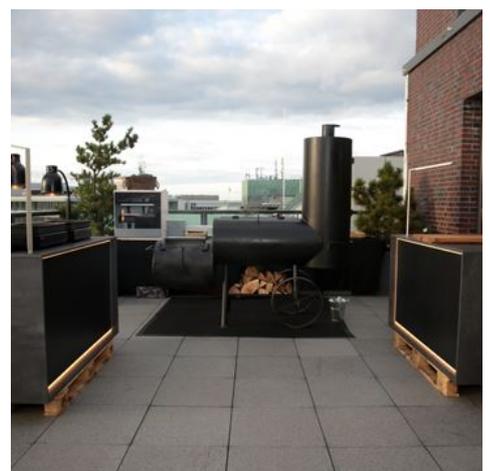
Pick up from 15 people

Boeuf Bourguignon with shallots and mushrooms

Baguette or potato thyme gratin

Wille's pastrami breads

(Veal with Sauerkraut backed in bread dough)



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Beverages

We gladly create a selection of beverages according to your personal wishes and charge by actual consumption per bottle. Alternatively you can chose our beverage allowance. Of course we happily adjust the allowance to your wishes.

Beverage allowance

Crémant

Crémant Sémillon Brut – Cuvée Saint Julien

Wine selection

We chose the corresponding wines individually depending on your menu/ buffet.

Beer

Ratsherrn Pilsener

Ratsherrn non-alcoholic

Further brands upon request

Non-alcoholic drinks

Selters mineral water (still and sparkling)

Homemade lemonades

Lüthauer fruit spritzer, Lüthauer apple and orange juice

Coca-Cola, Diet coke

Coffee / tea

Café crème

Espresso

Cappuccino

Selection of teas



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