

AXICA. CATERING IN THE FORUM

Breakfast snacks per person

Dishes

Brodowiner organic yoghurt with berries
from Berlin's local producers
croissant with sea buckthorn jam
apple-spelt-muffin
Bircher muesli bar

Beverages

Water and juices in small bottles
set on the tables per person,
coffee and tea specialties served on request

Price

Breakfast snacks per person
35,00 € net

Lunch with covers or served as 3-course menu per person

Dishes with covers

Kremmener buffalo mozzarella with
Oderland tomatoes and local grown basil
caesar salad with raspberry emulsion and chicken

AXICA currywurst
vegetable quiche
smoked beef, sweet potato,
corn (popcorn), chipotle, cracker pea

dark chocolate ganache tarte
raspberry couscous with meringue

Dishes as served menu

local perch with buttermilk, rye vinaigrette, fish stock and cress
roulade of free-range chicken, salted lemon, oven vegetables and mashed
carrots
chia pudding with coconut and berries

Beverages

Water and juices in small bottles on the tables
coffee and tea specialties on request

Price

Lunch per person
85,00 € net

Dinner set or served as a 3-course menu per person

Dishes with covers

Tatar from pickled herring with apple and brioche
radish salad with goat ricotta

smoked celery on creamed spinach and sprouts
char filet from spiced butter with baked fennel vegetables
and mashed potatoes
saddle of veal with artichoke vegetables and herbed potatoes

tofu chocolate mousse
apple pie with buttermilk, thyme and boiled caramel

Dishes as served menu

Bee sting from Brandenburg goat cheese
with watercress and smoked sauce

fillet and cheek of beef with balsamic vinegar,
primal carrot, leek and mashed celery

beetroot mousse with white chocolate, caramel and quince

Beverages

Water and juices in small bottles on the tables per person,
one glass of sparkling wine, AXICA Signature wine,
coffee and tea specialties on request

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135,00 € net

*Subject to change without notice.



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