



MENUS & BUFFETS



FINGERFOOD

Comfortable & practical, the fingerfood is the ideal choice for your cocktails & aperitifs. Parc Hotel Alvisse offers you a selection of warm & cold canapés, sweet treats as well as "pain-surprise" & sandwiches for bigger appetites.



COLD FINGERFOOD*

Superior cold fingerfood

For example:

- Artichokes, parsnips & confit tomatoes
- Coppa & Provolone
- Smoked salmon & yuzu
- Foie gras & rhubarb
- Smoked eel & tarragon
- Fresh cheese & arugula
- Salami Milano
- Parmesan & tomato compote

Gourmet cold fingerfood

For example:

- Foie gras, pistachio breadcrumbs, chutney figs
- St Jacques marinated with saffron, fennel
- Grison meat toast, cream with herbs
- Fresh cheese mousse with red pesto
- Eggplant caviar, raw ham chips

WARM FINGERFOOD*

Standard warm fingerfood

For example:

- Cheese Gougères
- Provençal bites
- Emmental bacon bites
- Snail briochette
- Briochette with sunny vegetables
- Mini St Jacques tartlets

Luxurious warm fingerfood

For example:

- Gambas in Kadaïf
- Mini Burgers
- Poached foie gras with cognac sauce
- St Jacques in peanut crust
- Goat honey and fig tartlets

* our selections vary according to the seasons and your desires.



PAINS SURPRISE

a. Classic pain surprise max. 4 tastes :

- Cheese
- Sausage
- Pâté
- Raw Ham

48 slices

80 slices

b. Pain surprise de Luxe :

- Tuna/Mayo
- Smokes salmon
- Salmon tartare
- Smoked trout fillet

48 slices

80 slices

c. Pain surprise "Gondole" italian bread Focaccia with olive oil garnished with :

- Salami Milano
- Grand-Ducal ham
- Coppa
- Mozzarella
- Mortadella

45 pieces

SWEET TREATS*

Sweet treats

- Selection of macarons
- Selection of mini tartlets
- Selection of mini éclairs
- Selection of mini mousses

Mini Macarons or Mini sweet treats

* our selections vary according to the seasons and your desires.



MENUS & BUFFETS

Whether for big occasions or for simple events, Parc Hotel Alvisse offers you its selection of menus to amaze your senses. Our menus & buffets are proposals & can be combined or modified according to your wishes.

For your private events, the room rental is offered for a menu or buffet starting 39 € / person for a minimum of 25 guests.



THE "STANDARD" MENU

I. CHOICE OF STARTERS

- Creamy tomato soup
- Carrot soup with coconut milk
- Country salad (boiled egg, bacon, croutons)
- Puff pastry with seasonal mushrooms

II. CHOICE OF MAIN COURSES

- Breaded veal scallop, linguine with tomato & parmesan cheese
- Chicken supreme with orange, basmati rice
- Beef chuck cooked at low temperature, sauce "Bourgignonne", fried potatoes
- Salmon steak with lemon thyme, rice with pepper

III. CHOICE OF DESSERTS

- Fruit Panna Cotta
- Fruit salad & vanilla syrup
- Apple pie
- Red fruit bavarian

*Please select a dish by category and choose the same menu for the whole group.
Our dishes are accompanied by seasonal vegetables.*



THE "LUXEMBOURG" MENU

I. CHOICE OF STARTERS

- Onion soup
- Feierstengszalot (luxemburgish meat salad)
- Bouneschlupp (luxembourgish green beans & potato soup)

II. CHOICE OF MAIN COURSES

- Pikeperch fillet with Rivaner, steamed potatoes
- Smoked pork neck, swamp beans & roasted potatoes with bacon
- "Bouchée à la reine" , rice pilaf

III. CHOICE OF DESSERTS

- Apple pie
- Cheese pie
- Île flottante

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THE "BUSINESS" MENU

I. CHOICE OF STARTERS

- Jurassic puff pastry
- Salad with grilled vegetables
- Riesling pie & garnish
- Leek soup, whipped cream with bacon

II. CHOICE OF MAIN COURSES

- Fried scampis with garlic & pastis, linguine with basil
- Cod back, virgin sauce, creole rice (mushrooms, peppers, crushed tomatoes)
- Veal cordon bleu, mushroom cream, Alsatian potatoes (bacon, small onions)
- Traditional veal Blanquette, rice pilaf
- Beef Bourgignon, linguine with vegetables

III. CHOICE OF DESSERTS

- Pineapple Carpaccio
- "Crème brûlée"
- Apple pie & scoop of vanilla ice cream
- Chocolate mousse

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THE "PARC" MENU

I. CHOICE OF STARTERS

- Plate of smoked salmon & horseradish cream, toast
- Breaded goat cheese salad with poppy & sesame
- Thai puff pastry with basil sauce
- "Charcuterie" plate
- Country terrine "Homemade"

II. CHOICE OF MAIN COURSES

- Chicken supreme with honey, thyme and rice with vegetables
- Roasted lamb leg with "herbes de Provence", garlic juice & baked potatoes
- Roasted veal with basil and mashed sweet potatoes
- Osso Bucco "Milanese" style and linguine
- Bar fillet, herbed cream, rice pilaf

III. CHOICE OF DESSERTS

- Mango bavarian
- Melty chocolate cake
- Profiteroles with vanilla cream with hot chocolate
- Crème brûlée with Bergamot
- White chocolate & caramel dessert

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THE "VEGETARIAN / VEGAN" MENU

I. CHOICE OF STARTERS

- Salad with grilled vegetables
- Rillettes with lentils, nuts and garnishes
- Thai broth with rice noodles
- Spring roll, crunchy vegetable salad, wasabi condiment

II. CHOICE OF MAIN COURSES

- Eggplant stuffed with bulgur and tofu
- Smoked tofu risotto, beetroot and coconut milk
- Spaghetti Primavera
- Zucchini and chickpea curry, basmati rice with cardamom

III. CHOICE OF DESSERTS

- Exotic fruit salad
- Chocolate mousse (chickpea water instead of egg white)
- Seasonal fruit soup
- Semolina cake with raisins

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THE "VÉRANDA" MENU

I. CHOICE OF STARTERS

- Smoked Ham, national brand
- Sea skewer, young shoots with lemon olive oil
- Scampi salad on pineapple carpaccio, avocado vinaigrette
- Veal tataki with sesame

II. CHOICE OF MAIN COURSES

- Seabream fillet, saffron sauce, ratatouille, rice with chorizo
- Chicken roll stuffed with peppers, Provencal sauce, creamy polenta
- Roast beef, green pepper sauce, fried potatoes / or baked.
- Lamb shank confit with honey and dried fruit, semolina with currants

III. CHOICE OF DESSERTS

- Vanilla charlottine & red berries
- Exotic cup (mango & passion fruit sorbet, pineapple brunoise, coconut mango coulis)
- Traditional Tiramisu
- "Brioche perdue", custard, vanilla ice cream

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THE "GRÉNGEWALD" MENU

I. CHOICE OF STARTERS

- Duck foie gras & garnishes
- Trio of smoked fish, Wasabi cream
- Sea fruit puff pastry (scampis, mussels, St Jacques, Pikefish & Mullet dumplings), lobster sauce

II. CHOICE OF MAIN COURSES

- Pike perch with salmon mousse, champagne sauce
- Beef fillet cooked at low temperature, green pepper sauce, potatoes "Macaire" style
- Roast veal in herb crust, "lyonnaise" sauce, mashed potatoes with sage

III. CHOICE OF DESSERTS

- Iced Grand Marnier soufflé
- Two chocolates crunch, praline custard
- Raspberry tiramisu, speculoos

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THE "DOMMELDANGE" MENU

I. CHOICE OF STARTERS

- Périgourdine salad: foie gras, roasted quail with foie gras, Smoked duck breast, honey vinaigrette
- Citrus sea bream tartare with Ruccola
- Cod back with chorizo crust, vegetable julienne with lemon zest

II. CHOICE OF MAIN COURSES

- Monkfish medallion with lemon confit, melissa sauce, duo of white and wild rice
- Duck leg candied with honey, fig sauce, mashed potatoes
- Veal medallion cooked at low temperature, basil veal juice, "Gratin Dauphinois"

III. CHOICE OF DESSERTS

- Nougat ice cream, custard with hazelnut
- Macaroon with a melty salted butter caramel heart, chocolate ice cream
- Tartlet with red fruits and pistachio custard

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THE "PRESTIGE" MENU

I. CHOICE OF STARTERS

- Truffle flavored consommé
- Variation around duck foie gras: Marbled foie gras with fig, foie gras with cognac sauce, Brick of foie-gras and pears, bunch of Ruccola with raspberry vinegar

II. CHOICE OF FISH

- Turbot fillet with coconut milk, vanilla carrot mousseline
- Sole fillet, fish muslin with herbs of Provence, Piquillos coulis

III. CHOICE OF SORBETS

- Aromatic mango sorbet with Passoã
- Strawberry sorbet drizzled with champagne

IV. CHOICE OF MEAT

- Black Angus beef fillet with a foie gras crust (cooked at low temperature 60°C), Jack Daniel's sauce, duchess potatoes
- Veal Mignon "à la financière" (58°C pink cooking), truffle chips, Young vegetables honey glazed, stuffed potatoes

V. CHOICE OF DESSERTS

- Chocolate and hazelnut charlottine with a melty passion fruit heart, Kiwi coulis
- Sphere with strawberry mousse, basil raspberry heart

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THE NEW "PASTA" BUFFET

(starting 20 persons)

APETIZERS

- Assortment of raw vegetables and salads

WARM BUFFET

- Homemade vegetarian Lasagna (tomatoes, eggplant, zucchini)
- Penne & spaghetti
- Sauces: Neapolitan with vegetables, bolognese, 4 cheeses

DESSERTS

- Assortment of pastries
- Fruit salad



THE "SANDWICH" BUFFET

(starting 20 pers.)

SANDWICHES

- **Italian:**
Ham, parmesan, rucola
- **Atlantic :**
Smoked salmon, horseradish cream, capers
- **Parisian:**
Cooked ham, butter, salad, tomato
- **Cheese:**
Brie, butter, salad, nuts
- **Poultry:**
Smoked chicken, butter, salad, tomato

SALADS

- Raw vegetables & salads
- Tomato mozzarella
- Pesto pasta salad

DESSERTS

- Selection of fruits
- Muffins

THE "EXPRESS" BUFFET

(starting 20 pers.)

WRAPS

- **Chicken & Ricotta Wrap**
Wheat tortilla, chicken, curry, ricotta, Ketchup mayonnaise and tabasco.
- **Zucchini & Feta Wrap**
Wheat tortilla, zucchini tartar, Feta cheese
- **Ham & Pickle Wrap**
Wheat tortilla, fresh cheese with herbs, Raw ham, cucumber, iceberg salad, pickles
- **Caesar " Flaguette"**
"Flaguette", caesar sauce, marinated chicken, hard boiled egg, tomato, spinach, avocado and cheese
- **Chicken & avocado triangle**
Triangle puff pastry, minced chicken fillet, Spread of spinach, fresh avocados, tomatoes, Eggs, grana padano cheese & caesar sauce.

SALADS

- Assortment of raw vegetables
- Assortment of green salads
- Mozzarella tomatoes

DESSERTS

- Assortiment of pastries

Thank you for choosing the same buffet for the whole group.



THE "HORIZON" BUFFET

(starting 20 persons)

APETIZERS

- Farfalla salad with raw ham
- "Charcuterie"
- Raw vegetables
- Rice salad with shrimps

WARM BUFFET

- With Pastis fried scampis with tomato & basil
- Chicken stir-fry with red curry & lime zest
- Beef ragout in 5 spices
- Basmati rice
- Fried potatoes with thyme
- Plain penne

DESSERTS

- Panna Cotta with seasonal fruits
- Selection of pastries

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THE "CLASSIC" BUFFET

(starting 20 persons)

APPETIZERS

- Selection of green salads
- Tomato mozzarella with olive oil
Ruccola & parmesan
- Selection of raw vegetables salads
- Smoked salmon
- Smoked mackerel with pepper & aioli sauce
- Small glasses with salmon &
Avocado tartare, mint & lime
- Assortment of "Charcuterie"
- Raw & cooked ham
- Pâté Richelieu

WARM BUFFET

- Seafood gratin with lobster sauce
- Veal Marengo
- Chickenf fillet with sesame
- Mix of vegetables
- Fried potatoes with rosemary
- Basmati rice & poppy seeds

*YOU CAN ALSO REPLACE HOT BUFFET DISHES WITH
ONE OF THE FOLLOWING DISHES:*

- Traditional veal Blanquette
- Lamb leg, thyme and garlic juice
- Sea bream fillet with basil sauce

DESSERTS

- Chocolate mousse
- Fruit salad
- Tartlets with seasonal fruits

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THE "FRAÎCHEUR" BUFFET *

(starting 20 persons)

OUR SALADS AND TRAYS

- Assortment of salads & raw vegetables
- Chicken Tabbouleh
- Chickpeas salad & red beans tex mex
- Assortment of grilled vegetables
- Assortment of "Charcuterie"
- Raw & cooked ham
- Variations of smoked fish

OUR VERRINES

- Tuna peaches
- Scallops with turmeric, fennel salad with fresh mint
- Pineapple tartare & scampis
- Beef tartare (knife cut)
- Lacquered duck breast with honey, sweet potato & orange chutney
- Feierstengszalot (luxemburgish meat salad)

DESSERTS

- Assortment of tartlets
- Seasonal fruit soup
- Exotic fruit salad
- Creamy chocolate mint cake

* This buffet doesn't include warm dishes.



THE "TRADITION" BUFFET

(starting 20 persons)

APETIZERS

- Selection of green salads
- Cherry tomatoes & Mozzarella with olive oil, Thyme & lemon
- Assortment of raw vegetables
- Marinated shrimp, ginger, Lime, pineapple tartare - Verrine
- Smoked salmon with horseradish cream
- Assortment of "Charcuterie"
- Roast beef & its garnishes

WARM BUFFET

- Roast beef with herbcrust, green pepper sauce
- Marinated salmon cutlet, lemon sauce
- Stuffed supreme guinea fowl & his juice with maple syrup
- Rice
- Baked potatoes with thyme, salt & garlic
- Mix of vegetables

YOU CAN ALSO REPLACE HOT BUFFET DISHES WITH ONE OF THE FOLLOWING DISHES:

- Boeuf Bourignon
- Supreme guinea fowl with figs
- Hake back, virgin sauce

DESSERTS

- Assortment of tartlets
- Mini "Crème brûlée"
- Tiramisu with seasonal fruit

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THE VEGETARIAN / VEGAN BUFFET

(starting 20 persons)

APETIZERS

- Assortment of salads and raw vegetables
- Hummus verrines and carrots with caraway
- Aubergine caviar with fresh mint verrine
- Grilled vegetable wrap with soy yogurt and basil sauce
- Quinoa salad with dried fruits
- Indian chickpea salad

WARM BUFFET

- Stir-fried caramelized tofu with cashew nuts
- Honey vegetable tagine
- Moussaka with grilled eggplant
- Red beans with chili
- Semolina with currants
- Pan-fried cereals and vegetables
- Basmati rice

DESSERTS

- Chocolate mousse
- Fruit salad
- Rice with coconut milk
- Semolina cake with raisins

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THE "HARMONIE" BUFFET

(starting 20 persons)

APETIZERS

- Assortment of raw vegetables
- Green salad & young shoots of beetroot and chard
- Greek salad (tomato, feta, olives)
- Grilled vegetables with cream cheese with herbs
- Assortment of "Charcuterie"
- Honey glazed pork square

WARM BUFFET

- Veal nut with balsamic sauce
- Bar fillet with melissa sauce
- Red label chicken breast, honey thyme sauce
- Seasonal vegetable mix
- Potato gratin
- Rice pilaf

DESSERTS

- Fruit salad with Grand Marnier
- Mini melty chocolate cake
- Tartlets

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THE "SOLEIL" BUFFET

(starting 20 persons)

WARM APETIZER

- Soup Minestrone

COLD APETIZER

- Vitello Tonnato
- Italian "Charcuterie"
- Tomato Mozzarella olive oil with lemon, Ruccola & parmesan
- Grilled vegetables "homemade", Mascarpone with herbs
- Oriental tabbouleh
- Pasta salad with red pesto
- Assortment of raw vegetables

WARM BUFFET

- Saltimbocca with sage, Mozzarella & raw ham
- Yellow chicken supreme, tajine with dried fruits
- Red mullet fillet with creamy basil sauce
- Rice with lemon & orange zest confit
- Fried courgette duo with olives & rosemary
- Orecchiette Napoletana

DESSERTS

- Variations of fruit tartlets
- Traditional homemade Tiramisu verrine
- Panna Cotta with Amaretto

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THE "MISTRAL" BUFFET

(starting 20 persons)

APETIZERS

- Gaspacho Verrine
- Assortment of sushis
- Wheat salad with mint
- Pasta salad with vegetables from the sun
- Assorted raw vegetables
- Smoked fish
- Salmon tartar duo with citrus fruit
- Parma ham & melon
- Pork mignon with wild garlic

WARM BUFFET

- Monkfish medallion virgin sauce
- Yellow chicken breast supreme red label, Piquillos coulis
- Beef tagliata with grana padano, Ruccola & olive oil
- Leek fondue
- Mini Provencal tomatoes
- Provencal vegetable mix
- Rice with peppers
- Fried potatoes with onions, Linguine with laurel & basil

DESSERTS

- Fresh fruit & hot chocolate
- Assortment of pastries
- Strawberry soup with mint & green pepper

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THE "INTERNATIONAL" BUFFET

(starting 20 persons)

WARM APETIZER

- Carrot soup with ginger

COLD APETIZER

- Assortment of green salads
- Scampi salad with pineapple & sesame oil
- Oriental tabbouleh salad with chicken
- Assortment of "Charcuterie"
- Salmon confit with mint & lemon balm
- Mini Riesling pie

WARM BUFFET

- Roast veal cooked at low temperature with thyme juice
- Chicken roll with prunes, maple syrup juice
- Cod back marinated with turmeric, curry sauce & coconut milk
- Ratatouille with olives
- "Gratin Dauphinois"
- Basmati rice with sesame seeds

DESSERTS

- Chocolate mousse
- Pineapple carpaccio with vanilla
- Raspberry bavarian

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THE "PREMIUM" BUFFET

(starting 20 persons)

WARM APETIZER

- Homemade lobster bisque

COLD APETIZERS

- Rice salad with crayfish
- Quinoa salad with Combava lemon zest
- Potato salad with smoked duck-breast fillet
- Scallops with saffron on a crunchy bed of vegetables (cold)
- Foie Gras with gingerbread crust & hazelnuts, plum chutney
- Tartar with salmon duo flavored with Thai basil
- Grilled meat carpaccio

MAIN COURSES

- Monkfish medallions marinated with Lemongrass & mushroom emulsion
- Oyster meat fricassee with truffle
- Beef fillet flambé with cognac, Morel sauce, Celery puree & brunoise of vitelotte potatoes
- Pan-fried vegetables (fall-winter) or Provencal (spring-summer)
- Rice with zucchini & basil
- Roasted potatoes in duck fat & rosemary

DESSERTS

- Fruit soup trio
- Mini melty chocolate cake
- Mini macaroons
- Mini caramel cream with coconut
- Chocolate mousse trio
- Exotic fruit salad passion fruit syrup

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OUR MENU TAILORED TO YOUR NEEDS

For a wedding, a birthday, a company party or any other event, our event team will be to your entire disposal to prepare you an offer adapted to your request.

DISCOVER SOME SUGGESTIONS BELOW :

APETIZER 1

Homemade duck foie gras, Granny Smith apple jelly, seasonal fruit chutney

APETIZER 2

Sole fillet, langoustine mousseline served with a lobster sauce

TROU NORMAND

Apple sorbet sprinkled with Calvados

MAIN COURSE

Veal fillet mignon with a pistachio crust, sauce financière, honey glazed vegetables & duchess potatoes

DESSERT

Tulip of fresh fruit accompanied by a seasonal sorbet

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OUR "PRESTIGE" COMBINATION

(starting 20 persons)

STARTER AND DESSERT BUFFET, MAIN COURSE SERVED AT YOUR TABLE

Sea Harmony

- Salmon Gravlax
- Shrimp & avocado duo
- Duo of smoked fish
- Oyster Bar (extra charge)

Harmony of the earth

- Rosbeef honey-lacquered
- Parma ham & mozzarella with pesto
- Riesling pie
- Duck foie gras, seasonal chutney

Salads

- Salad assortment
- Raw seasonal vegetables

Main course (served at your table)

Voici quelques propositions de suites:

- Roasted veal tenderloin,
Truffle chips, mix of vegetables,
Stuffed potato

or

- Turbot fillet, coconut sauce,
Carrot vanilla puree

or

- Fillet of beef flambé with cognac,
Périgourdine sauce,
Potatoes with herbs

Buffet desserts & fromages

- Chocolate mousse
- Panna Cotta with red berries
- Fresh exotic fruit salad
- Assorted cheese & variation of bread rolls
- Tiramisu with seasonal fruits

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