



FLORIS CATERING –  
GANZ NACH IHREM GESCHMACK.

# FLORIS

## Seasonal Menus 2024





HANDMADE  
LOCAL  
BEST QUALITY



# MENÜ



# FOOD

## Menu January to March

### Starters

Two kinds of quail with Spreewald pumpkin and lamb's lettuce in pumpkin seed oil vinaigrette

### Main course

Roasted veal boiled fillet on pointed morel cream with two kinds of Brussels sprouts and potato waffle

### Dessert

Rice pudding and white chocolate mousse with passion fruit espuma, chocolate crossis of pistachios and cornflakes, hazelnut crunch

### Intermediate course

Foam of celery and truffle with parsley infusion (vegetarian)

## Menu January to March 4 courses

## Menu January to March 3 courses





# FOOD

## Vegetarian menu January to March

### Starters

Two kinds of Spreewald pumpkin with baked vegetable balls and lamb's lettuce in pumpkin seed oil vinaigrette (vegan)

### Main course

Brandenburg roast tartlet with sweet potato puree, wild herb salad, chervil puree and savoury soy yoghurt (vegan)

### Dessert

Milk rice cake, passion fruit coulis, chocolate crossis of pistachios and cornflakes, raspberry chip (vegetarian)

### Intermediate course

Foam of celery and truffle with parsley infusion (vegetarian)

## Menu January to March 4 courses

The vegetarian menu is also available in vegan on request.

## Menu January to March 3 courses





# FOOD

## Menu April to June

### Starters

Carpaccio of ox tenderloin with cauliflower and black cumin truffle cream, horseradish vinaigrette, frisée wild herb salad and baked oxtail cigar

### Main course

Stuffed corn poulard in port wine shallot jus, glazed colourful carrots and parmesan potato gratin

### Dessert

Chocolate mousse from the extra Amer chocolate, with parsley sorbet, raspberries in elderberry syrup and crispy hippe

### Intermediate course

Fried turbot on herb risotto with parmesan hips

## Menu April to June 4 courses

## Menu April to June 3 courses





# FOOD

## Vegetarian menu April to June

### Starters

Beetroot carpaccio with cauliflower and black cumin cream, horseradish vinaigrette, frisée wild herb salad and Tempura of king oyster mushrooms (vegan)

### Main course

Open lasagne with artichokes and sweet potato, wild mushrooms, Scallions and yellow pepper coulis (vegan)

### Dessert

Chocolate mousse from the extra Amer chocolate, with parsley sorbet, raspberries in elderberry syrup and crispy hippe

### Intermediate course

Lemon risotto with roasted asparagus and chive oil

### Menu April to June 4 courses

The vegetarian menu is also available in vegan on request.

### Menu April to June 3 courses





# FOOD

## Menu asparagus

### Starters

Cream of Beelitz asparagus with sweetbread praline and chervil oil

### Main course

Flamed asparagus in a vinaigrette of yellow peppers, pink veal fillet, shallot and port wine jus and new potatoes

### Dessert

Champagne pear with basil sorbet on Gianduja nougat mousse and strawberry caviar

### Intermediate course

Pan-fried scallops on green asparagus salad with saffron garnish and leek straw

### Asparagus Menu 4 Courses

### Asparagus Menu 3 Courses





# FOOD

## Vegetarian menu asparagus

### Starter

Cream of Beelitz asparagus with baked mushroom wontons and chervil oil (vegetarian)

### Main course

Flamed asparagus in yellow pepper vinaigrette with wild broccoli tempura, shallot and port wine reduction and new potatoes (vegetarian)

### Dessert

Champagne pear with basil sorbet on chocolate mousse and strawberry caviar (vegetarian)

### Intermediate course

Glazed celeriac on green asparagus salad with saffron sauce and leek straw (vegetarian)

## Asparagus Menu 4 Courses

The vegetarian menu is also available in vegan on request.

## Asparagus Menu 3 Courses







# FOOD

## Menu July to September

### Starters

Salmon tartare with wasabi cucumbers, bread chip, balsamic caviar and young leaf salad

### Main course

Pink roasted saddle of beef on Barolo jus with ragout of three kinds of beans and red onions, carrot-vanilla-potato puree

### Dessert

Crème brûlée with cherry sorbet and blueberries in cassis (vegan)

### Intermediate course

Andaluse gazpacho with baked chorizo praline

## Menu July to September 4 courses

## Menu July to September 3 courses





# FOOD

## Vegetarian menu July to September

### Starters

Tartar of colourful tomatoes with wasabi cucumbers, bread chip, balsamic caviar and young leaf salad (vegetarian)

### Main course

Strudel of grilled vegetables with smoked cherry tomato sauce on potato-leek risotto (vegetarian)

### Dessert

Crème brulée with cherry sorbet and blueberries in cassis (vegan)

### Intermediate course

andaluse gazpacho with baked mushroom praline (vegetarian)

### Menu July to September 4 courses

The vegetarian menu is also available in vegan on request.

## Menu July to September 3 courses





# FOOD

## Menu October to December

### Starters

Chestnut foam soup with saffron quince (vegetarian)

### Main course

Lacquered duck breast with pomegranate jus, creamed ginger savoy cabbage and sweet potato gnocchi

### Dessert

Marzipan mousse with rose water croepoek on plum roast and chocolate tartlet

### Intermediate course

Braised chicory with sweetbreads and Gruyère foam

## Menu October to December 4 courses





# FOOD

## Vegetarian menu October to December

### Starters

Chestnut foam soup with saffron quince (vegetarian)

### Hauptgang

Lacquered celeriac on pomegranate jus with creamed ginger savoy cabbage and sweet potato gnocchi (vegetarian)

### Dessert

Marzipan mousse with rose water croepoek on plum roaster, chocolate espuma and macadamia crunch

## Menu October to December 3 courses

### Intermediate course

Braised chicory with bitterballen and parmesan foam (vegan)

## Menu October to December 4 courses

The vegetarian menu is also available in vegan on request.

All prices mentioned are valid at least for the calculated number of people.

To accompany the menu, we serve exquisite olive oil from Greece, flavored raspberry salt from the series LieblingsFOOD by FLORIS, and a selection of baguettes on the tables.

Information about allergens we have ready for you.

All prices are subject to VAT. & staff, equipment and transportation.





## FOODWASTE

So delicious – and still something left over? Despite accurate costing, leftover food cannot always be avoided. In this case, we offer you various options:

### **Enjoy delicious remains thanks to FLORIS' sustainable leftovers box**

Set a visible example with your event and support the federal initiative against food waste together with us. Pack leftover food in the Beste Reste Box and continue to enjoy it at home.

**More info:** [www.floris-catering.de/kopie-vermeidung-von-lebensmittelabfaellen](http://www.floris-catering.de/kopie-vermeidung-von-lebensmittelabfaellen)

### **Donate leftover food**

... because shared enjoyment is double the pleasure!

FLORIS works together with the Berliner Tafel e.V. and the Foodsharing e.V. initiative, among others. Any leftovers will be collected from the venue and donated in return for a donation receipt.

FLORIS IS  
100%  
CO<sub>2</sub>-NEUTRAL



## ABOUT US

**Individual, reliable, creative, flexible and personal – this is how premium catering has to be today**

### **Our cuisine**

It is our passion to offer you the cuisine that suits you, your ideas and your event: Light, healthy, modern, but also down-to-earth. And always premium. Just according to your taste.

### **Our ingredients**

In order to meet our – and your – demands, we design each menu and each buffet individually and prepare it lovingly and as far as possible seasonally. Equally important to us is the careful selection of suppliers and partners from the region whose ingredients we source.

### **Our Green Catering**

For more than 10 years now, we have been organizing our business in a sustainable, socially responsible and fair manner. This makes us one of the first caterers in Germany with a "Green Catering" offer. We are proud of it!

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