



Discover the LENBACH for your event Contemporary cuisine in a house of history



LENBACH Gastronomie GmbH
Ottostr. 6
80333 Munich
Tel: +49 (0) 89 – 549130 – 0
Fax: + 49 (0) 89 – 549130 – 75
Online reservations: www.lenbach.de
Email: info@lenbach.de

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Fax: 0049 (0) 89 – 549130 – 75



Welcome to LENBACH - an historical and cultural high leveled experience for every kind of event

All year long LENBACH is hosting groups:

- ★ of all sizes (up till 1.500 persons in the whole house)
- ★ for Individually planned events
- ★ Flexible arrangements
- ★ For a price that does not have to be sinfully!

We will assist you by planning your event, organizing and realizing your ideas

- ★ Incentives
- ★ Travel groups
- ★ Meetings
- ★ Conventions
- ★ Congresses
- ★ Presentations
- ★ Bar/Bat Mitzwa
- ★ Business events
- ★ Get together
- ★ Marriages
- ★ Christmas parties
- ★ Birthday parties
- ★ Award celebrations



A house with history. A place for beautiful memories!

- 1887–1889** The Bernheimer house at the Lenbachplatz is built after plans of the Munich architect Friedrich von Thiersch and Martin Dülfer (fronts). It serves the family Bernheimer as home and offers representative business premises for trade with carpets and antiques.
- 1909** Extension building at the Ottostrasse by Friedrich von Thiersch. The famous Gobelin ballroom with wood coffered ceiling, silk wallpapers and marble slabs develops as showroom for valuable carpets.
- 1946-1948** Reconstruction of the building which had been destroyed during the war. Only the sales rooms and the Gobelin ballroom at the Ottostrasse remain.
- 1988** Sale at Schneider Real Estate Company.
- 1995** Deutsche Bank AG takes over the "Palais at the Lenbachplatz"
- 12.06.1997** Opening of LENBACH catering trade in the former sales rooms of the company Bernheimer, by Peter Schmuck.
Sir Terence Conran, British star designer, arranges the only original received areas at the Ottostrasse: The seven sins are born.

The 7 sins of LENBACH.

A way to a man's heart is through his stomach.

EVNY GREED LUST VANITIY GLUTTONY WRATH SLOTH - the seven biblical vices of mankind. The most impressive and enjoying palais in Germany, the LENBACH, with bar, restaurant and banquet hall is completely dedicated to the sin. Sir Terence Conran, British star designer and futuristic restaurant conceptionist, arranged the paradise of catering trade. As manual the seven sins are pulling themselves through the Conran's concept. The LENBACH is worth each sin!

EVNY GREED LUST VANITIY GLUTTONY WRATH SLOTH



The moral of the story: only the benefits in sight!

- ★ parking space at the doorstep
- ★ 5 minutes walking distance to all art galleries
- ★ 5 minutes walking distance to the main shopping street
(Pedestrian zone)
- ★ 8 minutes walking distance to the train station
- ★ individual and professional care since 1997
- ★ all major hotels are located in the nearby area
- ★ 40 minutes to the airport
- ★ 20 minutes to Munich's exhibition centre
- ★ subway station Stachus

Special feature:

Renaissance with contemporary stylish design, that is the unique ambience of the LENBACH.

Inaugurate by the royal family, our rooms are with marble and mosaic parquet floors and original stucco ceilings ever since the turn of the century listed building.

Coupled with the modern architecture of London's star designer Sir Terence Conran, after the 7 vices, your guests will experience a magnificent visual impression, which is hardly to exceed.

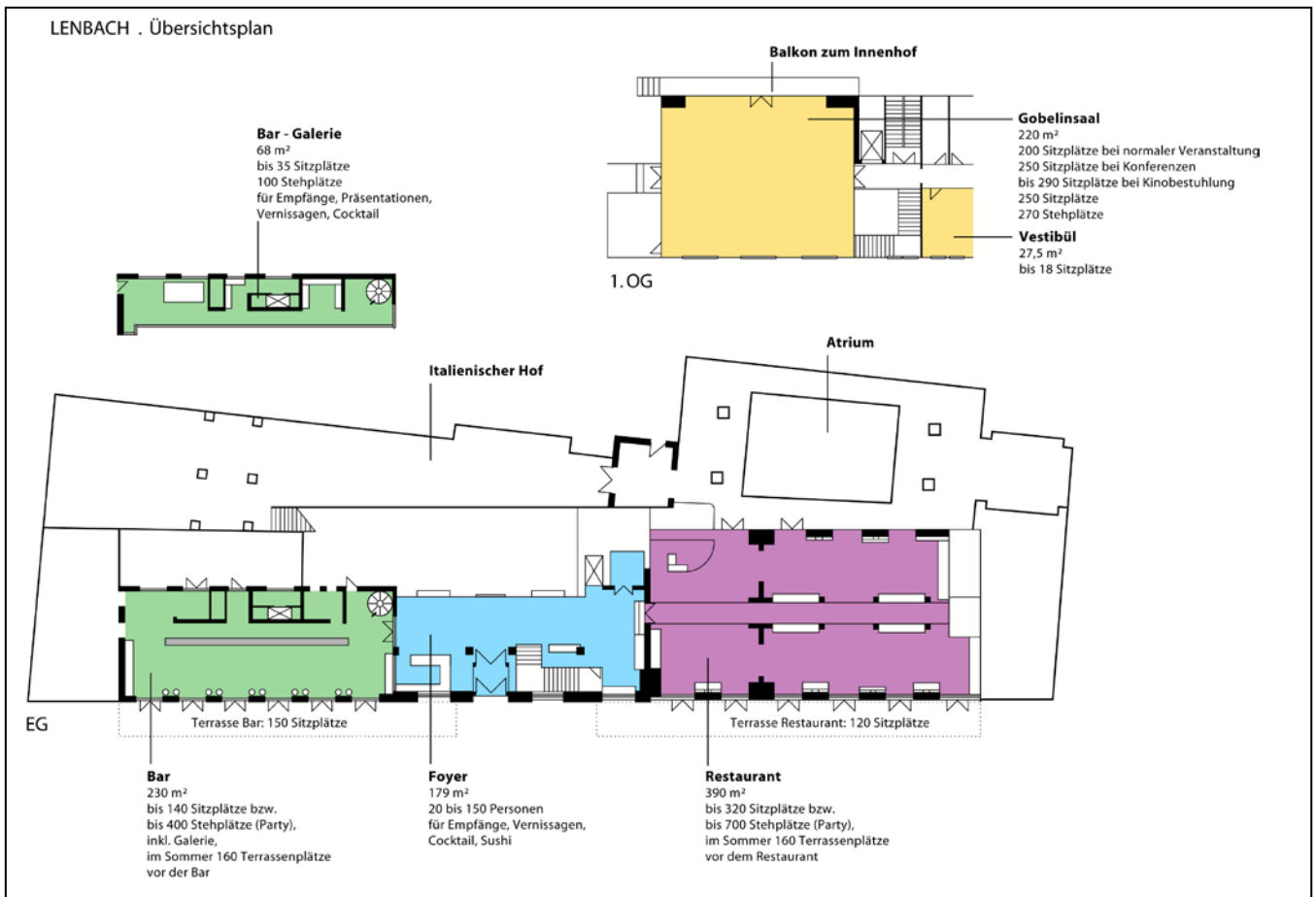


Facilities and layout



Overview

LENBACH - XXL-size of 2.200 qm for up to 1.500 persons



Facts and seating arrangements:

facility	qm	height	parliament	gala	U-form	conferences	floor	daylight	Air-conditioning	Reachable by car
Restaurant	390	6,28	200	320	80	350	Marmor	✓	✓	✓
Bar-Bistro	230	5,51	80	80	40	150	Marmor	✓	✓	✓
Gobelin ballroom	220	6,80	120	220	80	250	Parkett	✓	✓	✓
Foyer	179	6,50	-	Stehempfang 150			Marmor	✓	✓	✓
Bar-Galerie	68	2,72	-	-	-	50	Parkett	✓	✓	✓
Vestibül	27,5	3,60	15	15	10	15	Parkett	✓	✓	✓
Restaurant patio	140					160	Granit	✓	-	✓
Bar patio	100					160	Granit	✓	-	✓

W-LAN connection is available in the Gobelin ballroom!

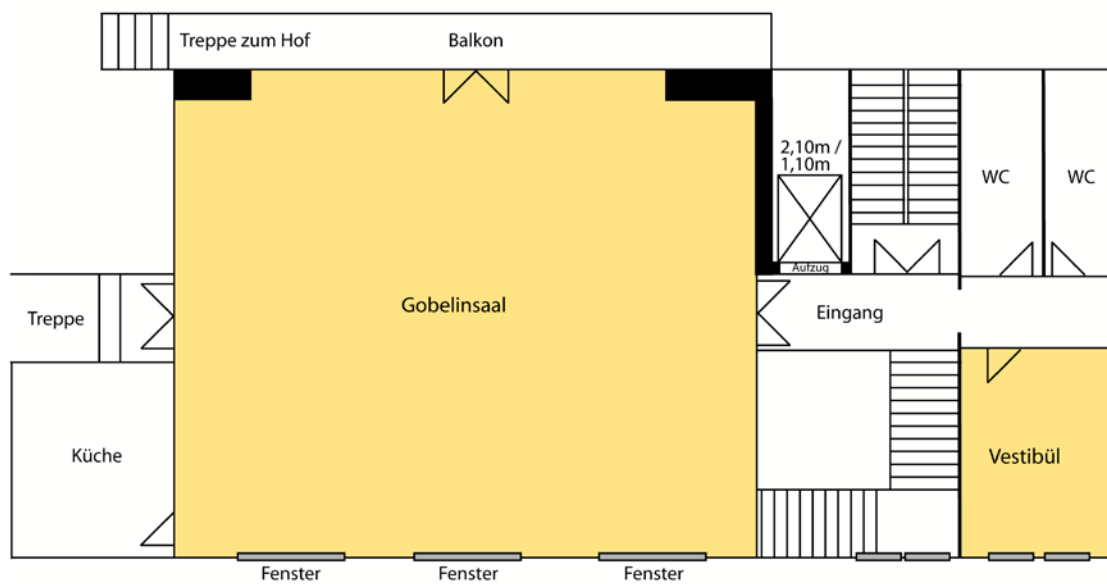
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The Gobelin ballroom – pictures, floor plan and details



LENBACH . Gobelinsaal



Grundmaße:

Gobelinsaal	Länge 16 m	Breite 13,5 m	Höhe 6,8 m	220 m ²
Vestibül	Länge 5,6 m	Breite 4,5 m	Höhe 3,63 m	27,5 m ²



Gobelin ballroom 220 qm between 40 and 220 seats
up to 270 stances
between 250 and 290 seats for
conferences seating

This listed Renaissance Hall is equipped with a unique coffered ceilings and parquet floors (formerly carpets were displayed and sold). Press conferences, conventions, corporate events and parties - in the Gobelin ballroom every event is receiving touch of tradition.



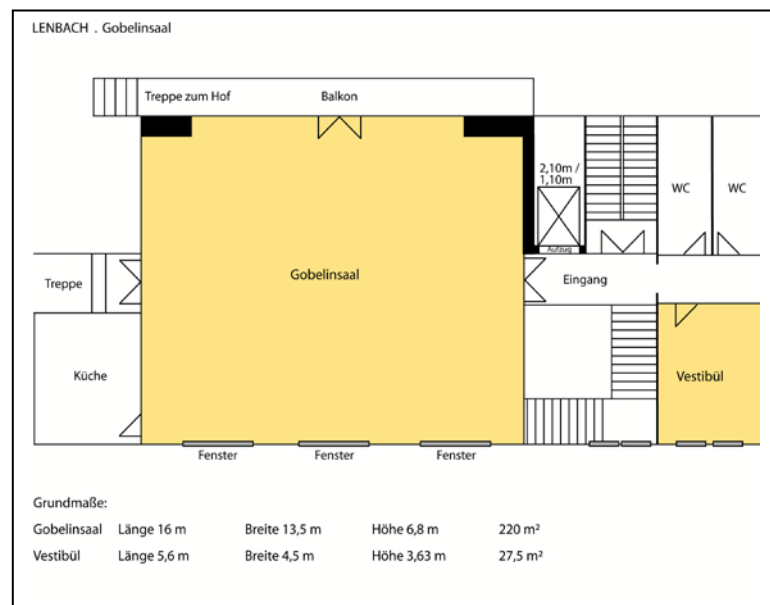
Our Gobelin ballroom is an ideal and unique setting for
your meetings or conferences....



The Vestibül – pictures, floor plan and details

Vestibül 27,5 qm up to 18 seats

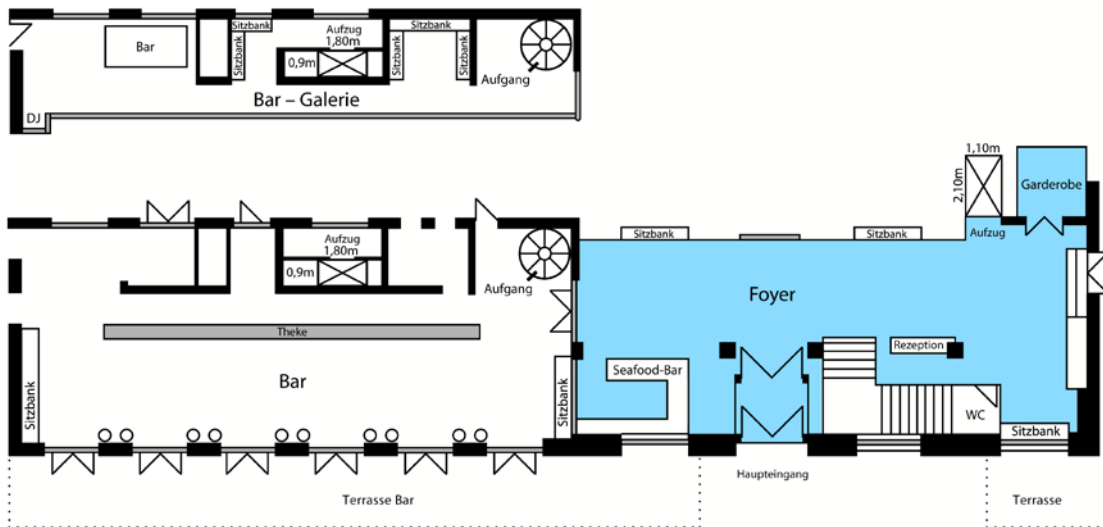
Almost a historical monument in its original state from 1889, a separate, bright room- suitable to retreat and have meetings in small groups.



The Foyer – pictures, floor plan and details



LENBACH . Foyer



Grundmaße:

Länge 22,4 m Breite 8 m Höhe 6,5 m 179 m²



The Foyer

179 qm

up to 150 stances

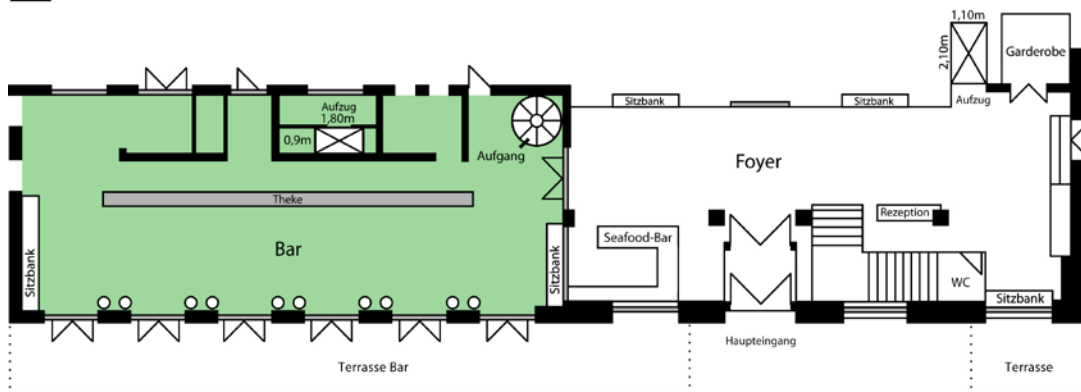
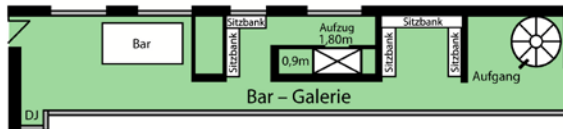
The greeting of your guests will take place in the foyer of the Seafoodbar. The grand marble staircase, which is flourishing in the 1st Floor bears the "eye-catcher" of each reception. The window in the kitchen reveals the incoming guests a first look at the anticipated pleasures of the palate.



Bar / Bistro – pictures, floor plan and details



LENBACH . Bar



Grundmaße:

Bar	Länge 27,5 m	Breite 4,65 m	Höhe 5,51 m	230 m ²
Galerie	Länge 27,5 m	Breite 1,20 – 3,80 m	Höhe 2,72 m	68 m ²

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Bar / Bistro

230 qm

up to 140 seats

Up to 400 stances

A final "get together" to round off the day or even after your event - the LENBACH bar.

Presentations, talks, receptions - an interesting variation!

The longest bar in the city with 18 feet!



Bar – Gallery

68 qm

up to 35 seats

Up to 100 stances

The gallery is located directly above the bar with comfortable seating in a mixture of booths and a separate bar, where you are able to enjoy the night life in an private atmosphere.



Book as early as possible: After-Wiesn-Corporate-Special



Exclusive and professional! We are known for the most organized company events to the Oktoberfest and we are the stylish original. With us, your customers and employees can be in a glamorous atmosphere, the variety of events to celebrate Oktoberfest. Everything from one source: Our very own LENBACH banquet department is at your disposal. Shuttle service, cuisine, organization, service, stylish ambience with loving decoration, the best DJs in the city and good humor, professional, all under one roof - what you want as a company anymore!

EVERYTHING is possible: whether as a „After-Wiesn“ event exclusively in our Gobelin ballroom, located in a lounge in the bar or exclusively in the Bar gallery with a traditional Oktoberfest atmosphere up to a Bavarian specialties company dinner in our restaurant. We are happy assisting you with organizing and arranging your event according to your taste.



We organize your entire event and Oktoberfest with us you are in good hands!

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Menus for conferences 2010

Menu I

Galantine of turkey breast
with Mediterranean vegetable salad and pesto from dry tomatoes

~~~

Roasted pikeperch fillet on spinach leaves  
and spicy risotto

~~~

Cream cheese-vanilla mousse
with berry ragout

22.00 €

Menu II

Smoked salmon with Antarctic Ocean shrimps
filled with cucumber and dill-sour cream

~~~

Supreme of poulard breast in pink pepper sauce,  
with creamy savoy cabbage and potato-spinach strudel

~~~

Warm chocolate flan with apple salad
and brittle sauce

22.00 €

With pleasure we will work out an individual proposal for you
Tel.: 089 – 549 130 - 0



Buffet for conferences 2010

Hors-d'oeuvres (seasonal offers)

Soups

Broth of prime boiled beef with pancake stripes and vegetables

Main dishes

Scaloppini from turkey breast in curry froth with Basmati rice

Pork saddle Steak with cream sauce of preserved prunes

Seasonal vegetables and rosemary potato

Potato-spinach strudel with chives sauce

Tagliatelle with olives and Parmesan cheese

Dessert

Cream Bavaria

Fresh fruit salad of and fruit mark

Mousse au Chocolat with berry ragout

Pastries from our Patisserie

26,00 € per person

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Congressional menus 2010

Menu I

Jellied prime boiled veil on beetroot carpaccio
and plucking salads

~ ~ ~

Stewed Pangasius filet
on mashed peas puree and red onion jam

~ ~ ~

Semifreddo of Torone with chocolate ginger sauce

39,00 €

Menu II

King prawn skewer on courgette and paprika salad

~ ~ ~

Breast of the bresse poularde roasted in ham "Lardo"
with Parmesan cheese risotto and Romanesco salad

~ ~ ~

Semolina with preserved cherries
and apple fritters

46,00 €



Congressional menus 2010

Menu III

Salad „LENBACH“

Variation of poached salmon tranche, galantine of guinea fowl
and marinated Greenland shrimps on sprout salad

~ ~ ~

Clear oxtail soup with Crepe roulade
and cheese biscuits

~ ~ ~

Tranche of pink roasted veil saddle
on creamy kohlrabi vegetables with truffles and baked herbal polenta

~ ~ ~

Pineapple Carpaccio with parfait of Vahlrona jam
and coconut ice-cream

56,00 €



Lunch menu 2010

Menu I

Tomato consomé with green asparagus and spinach-ricotta ravioli

~ ~ ~

Roasted salmon trout fillet on Tagliarini and Balsamic coulis

~ ~ ~

Warm almond crowd
with caramel ice and pineapple-mint salad

34,00 €

Menu II

Smoked brook char fillet on marinated white cabbage
with apple-cucumber espuma

~ ~ ~

Boiled prime boiled veil with grated Kren,
spinach leaves, bouillon potatoes and chieves velouté

~ ~ ~

Cream cheese strudel with apricot roaster and vanilla ice-cream

36,00 €

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Menu III

Sweet-and-sour marinated prime boiled veil
on salads, onion chutney and Brochette

~ ~ ~

Piccata of turkey breast „Milano“

~ ~ ~

Brittle parfait with orange salad and strawberries

38,00 €

Menu IV

Salad of grilled vegetables
with basil-tomato brochette and olive paste

~ ~ ~

Beef saddle roaster “Café de Paris”
with needle beans and roasted potato gratin

~ ~ ~

Mille Feuille of Mousse au Chocolat two ways
with mango coulis

40,00 €



Seasonal Menus 2010

Spring / Summer

Menu I

Rucola salad and different Antipasti
with Parma ham

~ ~ ~

Varnished saddle of suckling pig in apple-malt beer jus
with young cabbage vegetables and potato strudel

~ ~ ~

Rhubarb three ways

39,00 €

Menu II

Panna Cotta of asparagus with pickled salmon and orange fillets

~ ~ ~

Filled veal breast with asparagus vegetables and potatoes rissoleé

~ ~ ~

Cream cheese mousse with strawberry salad
and old Aceto

€ 42,00



Menu III

Tatar of Scottish salmon on cucumber Carpaccio

~ ~ ~

Cream soup of spring onions with poached quail egg

~ ~ ~

Saddle of lamb with Cremolata
on ratatouille, potatoe gratin and garlic honey

~ ~ ~

Lemon Cream Bavaria
with seasonal fruits

49,00 €

Menu IV

Serrano ham with melon,
berries and rucola salad

~ ~ ~

Cassoulet of stone crayfish with basil-tomato brochette

~ ~ ~

Medallions of rabbit with Parmesan cheese risotto
and garden vegetables

~ ~ ~

Champagne cream tartlets with berries of the region

€ 52,00



Menu VI

Carpaccio of monkfish and salmon with salad bouquet on lime vinaigrette

~ ~ ~

White tomato soup with grilled scallops

~ ~ ~

Red mullet fillets on dill-cucumber vegetables and olive gnocchi and saffron

~ ~ ~

Tranche of veil fillet in morel cream sauce
with young garden vegetables and fondant potatoes

~ ~ ~

Strawberry Trilogy

60,00 €



Seasonal Menu 2010

Autumn / Winter

Menu I

Red cabbage-cranberry soup

~ ~ ~

Confit duck's haunch on cabbage
and potato

~ ~ ~

Pear puff pastry with almond ice-cream

38,00 €

Menu II

Cream soup of the Hokaido pumpkin
with apples and grilled scallop

~ ~ ~

Roasted coastal cod
on beetroot ragout and saffron-chorizo risotto

~ ~ ~

Cream cheese strudel with plum roasters and nut ice-cream

39,00 €



Menu III

Smoked goose breast on marinated lens salad
and onion chutney

~ ~ ~

Pikeperch fillet with potato crust roasted
on sweet-sour pumpkin salad

~ ~ ~

Tranche of young beef in braised shallot jus
with seasonal vegetables ginger-potato tartlet

~ ~ ~

Chocolate Creme Brulée with sorbet from the tamarillo fruit

49,00 €

Menu IV

Terrine of wild fowl in marinated apple-blanched celery salad
and orange fillets

~ ~ ~

Cassoulet of mussels in root vegetables broth

~ ~ ~

Young wild boar saddle in fig mustard jus
with braised cabbage and napkin dumplings

~ ~ ~

Saxon almond soufflé with port cherries

56,00 €



Menu V

Yellow Fin Tuna in Szechuan-pepper crust,
on marinated sprouts-cabbage salad and Asian mustard marinade

~ ~ ~

Chili-coconut soup with prawn tempura

~ ~ ~

Wolf perch fillet in acacia honey-capers vinaigrette

~ ~ ~

Tranche from deer in sauce of cowberries
with caramelized chicory and deep-fried polenta

~ ~ ~

Cinnamon parfait in marzipan coat with white chocolate ice-cream

68,00 €



With pleasure our head chef will arrange individual seasonal menus
for your occasion
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Vegetarian Menu 2010

Menu I

Cucumber Carpaccio with olive tapenade,
small herbal salad and artichoke hearts

~ ~ ~

Herbal soup with croutons

~ ~ ~

Seasonal vegetables tempura
with beetroot compote

~ ~ ~

Dessert variation

Menu II

Salad of bush tomatoes, mozzarella, vegetables brunoise and Balsamico
vinaigrette

~ ~ ~

Cream soup of forest mushrooms with garden herbs

~ ~ ~

Rigatoni in truffle espuma with fresh truffle (season)

~ ~ ~

Dessert variation



Menu III

Rucola salad with roasted pine nuts

~ ~ ~

Pepper cream soup

~ ~ ~

Tomato gnocchi topped with sesame puff pastry
on chive velouté

~ ~ ~

Mousse of dark chocolate confit
with mango coulis

3-course-Menu : 38,00 €

4- course-Menu: 44,00 €



Wedding Menu 2010

Menu I

Tuna and salmon tatar
on small potato cake and spinach leaves salad

~~~  
Soup from snow peas  
with prawns

~~~  
Roasted pigeon breast on truffles risotto and backed celery

~~~  
Chocolate soufflé with Champagner sorbet

**€ 58,00 per person**  
(20 persons)

## Menu II

Tomato terrine with lobster medallion  
and stone mushroom and courgette salad

~~~  
Lasagna from the goose's stop liver
on small ratatouille

~~~  
Iced vegetable soup

~~~  
Chop of veil on Dijon-mustard sauce,
duchess potatoes and red wine onions

~~~  
Nougat mousse and pyramid cake  
with meringue swan and raspberry sorbet

**65,00 € per person,**  
(20 persons)



## Menu III

Quail eggs in the potato-cress nest with Beluga caviar

~ ~ ~

Classical wedding soup with meat strudel,  
baked onions, celestine, semolina dumplings,  
broth and chives

~ ~ ~

Monkfish in the mangold dress  
on glass noodles and beetroot cream

~ ~ ~

Lime sorbet with champagne

~ ~ ~

Trilogy of fillets on truffle sauce  
with courgette tagliatelle and fresh market vegetables

~ ~ ~

Wedding ice tartlets with chocolate petis and berries of the forest

~ ~ ~

Coffee and cake

**86.00 € pro person**  
(für 20 persons)



# Theme Buffets 2010

## Fit and Wellbeing

### Hors-d'oeuvre

Rucola salad with raspberry vinaigrette and poached chicken breast  
Vegetable terrine with basil and pickled remedial flounder fillet  
Avocado salad and Greenland shrimps, in lemon marinated  
Half an egg with gorgonzola sauce  
Various salada and vegetarian raw food with dressing of your choice

### Soups

Beef broth with wholemeal pancake stripe  
Gazpacho "cold vegetable soup" (depending on seasonal availability)

### Main ways

Wholemeal pasta with creamy lentils and garden cress  
Baked potatoes with choice of diverse cream cheese and dippes  
Tranches of poularde breast with cashew nuts and sprout vegetables  
Poached pikeperch fillet with garden vegetables, potatoes in fennel sauce

### Dessert

Exotic fruit salad  
Rice pudding with seasonal berries, Bircher muesli  
Ice-cream of seasonal fruits  
Melon salad with preserved raisins

**44,00 € per person**

(30 persons)



# Mediterranean Buffet

## Hors-d'oeuvre and Salads

Small meat balls in sharp sauce, marinated Antipasti  
Marinated Calamari, prawns in garlic oil, tuna cuts  
Champignon mushrooms filled with goat's cheese and spinach  
Jamon Serrano with melon

## Soups

Iced traditional Gazpacho  
Mallorcan fish soup

## Main courses

Red mullet with lime sauce  
Tuna medallions with tarragon sauce  
Braised rabbit with potato, garlic and tomato

## Carves

In the stove baked piglet with apple sauce

## Additions

Ratatouille, grilled tomato, broccoli and carrots,  
courgette vegetables, pine rice, tagliatelle

## Mediterranean cheese choice

with butter and bread choice

**64,00 € per person**  
(30 persons)



# Fish and Seafood

## Hors-d'oeuvres

Salmon terrine with herbal crème fraîche, terrine of pike nuts and smoked eel  
Herring fillets with trilogy of sauces, monkfish cuts  
Variation of smoked fishes with creamy horse-radish  
Shrimps avocado cocktail, marinated mussels in the shell  
Sushi mirror with various dips

## Soups

Bisque of shellfish  
Tomato consommé with seafood

## Main courses

Crab ragout on "Rösti"  
Roasted salmon fillet on sautéed pepper with Pesto  
Seafood ragout in saffron broth, Spaghetti à la Vongole  
Monkfish medallions in Chablis-crème  
Pikeperch fillet in baked sesame crust, with curry dip

## Additions

Choice of fresh garden tomatoes,  
Dill potatoes, potato gratin, Basmati rice

## International cheese choice

with grapes, nuts and big bread choice

## Dessert

Cream cheese pancakes, two kinds of mousse of Valrhona,  
baked apple with almond sauce, fruit tartlets, Cream Caramel,  
Mocha éclairs, fresh cut fruits

**82,00 € per person (**  
30 persons)



# From Bavaria...

## Hors-d'oeuvres

Hackly camembert with onions and savory snacks  
Cooked beef with horseradish and Schnittlauchvinaigrette  
Smoked brook trout with cranberry- horseradish and lemon  
Sausage salad with cornichios  
Pork head jellied meat with radish vinaigrette  
Choice of marinated salads

## Soups

Soup with liver dumpling

## Main dishes

Knuckles of pork with potato dumpling and Bavarian cabbage  
Duck with red cabbage and bread dumplings  
Poached pikeperch fillet in chive sauce with cucumber and boiled potatoes  
Filled breast of veal with beer sauce and market vegetables  
Allgäuer Käsespätzle

## Cheese choice

with grapes and nuts

## Dessert

Cream Bavaria with raspberry mark  
Finger pasta with poppy and plums  
Apple strudel with vanilla sauce  
Cream cheese pancakes with plum roaster  
"Griesflammerie" with berries of the season

**46,00 € per person**  
(30 persons)



# Rural Buffets (only autumn)

## Hors-d'oeuvres

Vegetable terrine with cress froth  
Guinea fowl galantine with mushrooms, Cooked deer meat  
Smoked salmon trout with apple-horseradish cream  
Deer medallions on mushroom salad, quail breast on polenta dumplings  
Pike terrine with herbal foam

## Soups

Mushroom consommé with mushroom dumplings

## Main dishes

Char fillet with herbal crust with vegetable-potato-gratin  
Trout fillet on sautéed leek with nut butter and wholemeal rice  
Wild boar ragout with chanterelles and napkin dumplings  
Deer leg of veal pink roasted with savoy cabbage, potato-celery puree  
Wild duck breast on grape sauce with potato gratin

## Cheese choice

with grapes, nuts and bread choice

## Dessert

Fir honey parfait with apple confit, chestnut puree with red wine pear  
Cream of quince with cinnamon sauce, hazelnut cream with almond sauce  
Curd mousse with lime sauce

**64.00 € per person**  
(30 persons)



# Cross Over Buffet

## Hors-d'oeuvres

Goose liver terrine with apple confit from France  
Various marinated vegetables and Vitello Tonnato from Italy  
Smoergasbrod (different small fish ) from Scandinavia  
Mussel salad from the Netherlands  
"Ardenner" ham with mixed pickles from Belgium  
Serrano ham with melon from Spain  
Roastbeef with herbal sauce from England  
Sushi mirror from Japan  
Spicy meat balls and avocado with prawns from Mexico

## Soups

Gazpacho Andalouse from Spain  
Stew of cabbage and potatoes  
with smoked sausage spread from Holland

## Main dishes

Veal liver „Berliner Art“ with mashed potatoes and carrot vegetables from Germany  
Ham "Burgundy Art" with potato gratin and leek vegetables from France  
Pork in a sweet-and-sour sauce with Asia pasta, cucumber and ginger from China  
Shellfish gratin with butter potatoes from Holland  
Waterzooi of poularde with root vegetables from Belgium  
Roast beef roast with bacon beans from England  
Scaloppini in lemon sauce with tagliarini from Italy

## Dessert

Crème Brulée and mousse ouch Chocolat from France  
Tropical fruit salad in cherry brandy marinated from Spain  
Panna Cotta and Tiramisu from Italy  
Cabinet pudding with wine foam sauce from England  
Yoghurt terrine with berry compote from Holland

**98,00 € per person**  
(50 persons)



# Gala Buffet

## Hors-d'oeuvres

Trilogy of lobster, pyramid of king prawns, salmon and turbot galantine  
Variation of smoked fish de Luxe, marinated oysters on ice with Chester bread  
Terrines and puff pastries of the season, medallions of the deer on Waldorfsalat  
Veil saddle with roquefort pear

## Soups

Creamy cress soups with crayfish  
Clear oxtail soup with old Madeira

## Main dishes

Brill fillet on vegetables-potato patch with pepper-hollandaise  
Poached little sole roles on sheet spinach in Chablis-cream sauce and wild rice  
Supreme of the guinea fowl breast in orange-cassis sauce  
with finger pasta and vegetable baskets  
Lamb saddle with rosemary jus with roasted potato cake and Haricot-Verts  
Tranches of veal in morel cream sauce with almond broccoli and Duchesse  
potatoes  
Softly braised leg of venison in cream sauce with poppy seed spätzle and  
vegetables of the season

Choice of French raw milk cheese  
with chutneys, raisins-nut bread and grapes

## Dessert

Iced refreshment bar with different Parfaits and ice-cream  
Mousse of Valrhona, Savarins with coffee mousse,  
Raspberry charlotte, warm port cherries, Crepes Suzette,  
Fresh fruits  
Pastries and truffle chocolates, different Petit Fours

**115,00 € per person**  
( 50 persons)



# Italian Buffet

## Hors-d'oeuvres

Salad of tomatoes and mozzarella with onion cubes  
and Aceto-Balsamico-Vinaigrette  
Antipasti (different grilled vegetables marinated with herbs)  
Vitello Tonnato (paper-thin marinated veal discs with tuna sauce)  
Parma ham with melon  
Bruscetti with various tapenade  
Italian salad with lime mayonnaise

## Soup

Minestrone

## Main dishes

Scaloppini in white wine sauce with tagliatelle in Pesto  
Osso Bucco with ratatouille  
Tranches of beef in gorgonzola sauce with garden vegetables and rosemary  
potatoes  
Gnocchi in tomato sauce with whiting fillet in \*Milanese"  
Canneloni with spinach and cheese filling and deep-fried anchovies  
Parmesan cheese risotto with roasted salmon fillet

## Choice of Italian cheese

with grapes, nuts and various bread choices

## Dessert

Tiramisu, Panna Cotta  
Espresso mousse, Zuppa Inglese  
Fresh cut fruits  
Salad of citrus fruits

**68,00 € per person**  
(30 persons)



# Breakfast Buffet

Coffee, tee, various juices and mineral water

## Breakfast

Various bread choices  
Butter, cream cheese, margarine  
Two choices of jam and honey  
Croissants, sweet pastries, Müsli, cornflakes  
Fresh fruits, Joghurts & Curds

Various cold cuts and hams  
Cheese choices

# Brunch Buffet

**Eggs- sometimes differently**  
(Scrambled eggs, cooked eggs, fried eggs,  
Omlette with choice of tomatoes, mushrooms or ham)

## Hors-d'oeuvres

Tomato and mozzarella salad, cold roast beef with sauce Verte  
Cocktail of Antarctic Ocean shrimps, Greek farm salad with feta cheese  
Pickled Graved salmon with dill-mustard sauce

## Main dishes

Suckling piglet with apple jus with garden vegetables and napkin dumpling  
Pikeperch fillet on potato-leek ragout in light mustard sauce  
Grill tomato, baked potatoes with herb-dip

## Desserts

Cream cheese cream with berry ragout  
Panna Cotta, Fresh fruitsalad  
Pastries from our patisserie

**42,00 € per person**

(25 persons)



# Fingerfood 2010

## Served cold

- Parma ham with melon 2,90 €
- Roastbeef on coarse rye bread 2.80 €
- Smoked duck's breast on Chicoreeconfit 3.40 €
- Goose liver terrine with red onion jam 6.00 €
- Beef tatar on pumernickel bread 5.80 €
- Quail breast on tomato concassé 4.50 €
- Maki role with cucumber and avovado 3.00 €
- Tete de Moine rose on dark coarse rye bread 3.60 €
- Tartlets of baby mozzarella cheese and cherry tomatoes on wooden skewer 3.40 €
- Matjesfilet on rye bread, onions and dill 2.90 €
- Smoked salmon on pumpernickel bread and creamy horseradish 3.80 €
- Smoked trout fillet on toast 3.40 €
- Tuna Tatar with coriander on pumpernickel bread 3.80 €
- Smoked eel with dill cream 3.80 €

## Served hot

- Spring role on rung salad 3.20 €
- Quiche Lorraine 3.40 €
- Baked shrimps in the dough coat 3.80 €
- Pikeperch fillet on red beet ragout 3.60 €
- Red mullet with saffron sauce 4.00 €
- Cassoulet of crayfishes and salmon 6.50 €
- Soups of the season served in a Mocca cup 4.50 €

## X-Mas

- Wild ham with pumpkin chutney € 3.90
- Foie gras in a pumpernickel coat € 4.60
- Deer meatballs with wild cowberry relish € 3.60
- Grilled Scallop on star anise and fennel € 4.60
- Fruitcake with Breix de Meaux € 3.70
- Pickled plums wrapped in bacon € 3.20

Canapés and snacks can be served individually on plates, as well as from tray with Asian spoons and Asian bowls.



# Snacks 2010

## Served cold

Mini Sandwiches topped with Parma ham, Emmentaler cheese and Salami  
**9.00 € per person**

Selection of small baguettes topped with:  
Smoked salmon, roast beef, egg and caviar, spicy cream cheese,  
smoked duck breast and prawns  
**21.00 € per person**

Cheese Selection, served with bread variety  
small sample (3 Miscellaneous varieties) 7.00 € per serving  
wide range (6 different varieties) 12.00 € per serving

## Served hot

Small pizza topped with:  
Salami or cheese à 3.10 €  
Ham and pineapple à 3.10 €  
tuna à 3.10 €

Tartletts topped with :  
Salmon à 3.80 €  
Onions and herbs à 2.80 €

5 spring rolls with sweet and sour sauce 14.00 €  
5 shrimps Tempura with soy sauce 19.00 €  
Meatballs with chili sauce 3.00 € per piece



# Sushi 2010

|                                                 |                     |
|-------------------------------------------------|---------------------|
| Temaki Sushi / Sushi roll                       | per roll / 1 piece  |
| California Temaki<br>Crab meat and avocado      | € 8,20              |
| Negitoro Temaki<br>Tuna filet and spring onions | € 8,20              |
| Maki Sushi / Sushi roll                         | per roll / 6 pieces |
| Kappa Maki / cucumber roll                      | € 5,00              |
| Avocado Maki / Avocado roll                     | € 6,10              |
| Sake Maki / Salmon roll                         | € 6,10              |
| Tekka Maki / Tuna roll                          | € 7,00              |
| California Roll                                 | € 8,80              |
| Alaska Roll                                     | € 8,80              |

With pleasure our head chef will support you in individual arrangements  
Tel: 089 – 549 130 - 0



# Coffee Break 2010

## **Standard break**

Whole and finely cut fruit  
Sweet little things from our Patisserie  
Fruit yoghurt  
**6.50 euros per person**

## **Vital coffee break**

Physical yoghurt  
Fruit curd  
Fresh seasonal fruit, whole or cut  
Banana milk  
Bircher muesli  
Fruit and vegetable juices  
**12.00 euros per person**

## **Fit and fun coffee break**

Multi-grain bread roll with smoked turkey breast  
Vegetable sticks with different dips  
Bircher muesli  
Fruits with chocolate cover  
Roquefort cheese dominoes  
Fruit and vegetable juices  
**12.00 euros per person**

## **Chocolate break**

Cream-filled chocolate cakes & Smarties  
Nutella Shake & iced coffee  
Mousse au Chocolat  
Vanilla croissant & chocolate cake  
Chocolate brownies  
**14.50 euros per person**



### **Italian coffee break**

Chiabatta with Parma ham  
Various Antipasti  
Honeydew melon with Parma ham  
Tomato with mozzarella cheese and basil  
Tiramisu

**14.50 euros per person**

### **Croissant break**

Chocolate croissant  
Butter croissant with jam filling  
Whole-meal croissant with cheese and ham  
or with smoked salmon (additional charge of 3.00 € per person)

**10.00 euros per person**

### **Rustical coffee break**

Fleischpflanzerl with Monschauer mustard, potato-bacon salad  
Fresh pretzels with butter  
Matjes tatar bun  
French bread with ham or cheese  
Red fruit jelly with vanilla sauce

**13.00 euros per person**

### **Bavarian coffee breaks**

White sausages with sweet mustard  
Schillerlocken, Kräuterspicker  
Homemade jelly with green sauce  
Fresh pretzels with butter  
Butter cake, almond plaited bread, poppy-seed strudel

**12.00 euros per person**

### **French coffee break**

Small veal meatballs, onion soup  
The finest of the poulard, crusted ham  
Red mullet with warm vinaigrette  
Apple tart, Crème Brulée

**18.00 euros per person**



# Flying Buffet 2010

## Cold dishes

- Smoked duck's breast on marinated bean sprouts salad 3.80€
- Salmon cubes with green horseradish 4.50€
- Prime boiled beef jellied meat with Styrian Kernöl 4.00€
- Marinated goose's darning liver with onion jam 6.00€
- Grissini with Parma ham 3.20€
- Rose of pickled salmon with Schmand and dill 3.80€
- Raw marinated tuna with green horseradish and soy sauce 4.60€
- Sylter oysters 4.00€
- Salad of Greenland shrimps with Brunoise and raspberry dressing 4.50€
- Quail's breast on tomatoes concassé 4.20€

## Warm dishes

- Quiche Lorraine with piquant tomato sauce 3.80€
- Tranche of the cattle back with preserved shallot and Burgundian's sauce 5.00€
- Cod on mustard potatoes 5.00€
- Saltimbocca from the milk calf 6.50€
- River pikeperch fillet on red beet ragout 5.50€
- Lamb chops on Balsamico lentils 5.50€
- Scampi-lemon grass skewer on lime risotto 6.50€
- Tagliatelle in truffle espuma 4.50€
  
- Capuccino of forest mushrooms 4.00€
- Capuccino of shellfish 4.50€
- Capuccino of Effelder asparagus (Seasonally) 4.00€

## Dessert

- Mousse au Chocolat with mango 4.50 €
- Salad of exotic fruits 5.00€
- Cream Brulée 4.50€
- Tete de Moine rose on raisins-nut bread with pear herb 3.80€

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# Snack Buffet 2010

## West meets East

Cocktail of Greenland shrimps with pineapple  
Tete de Moine rose on dark coarse rye bread  
Salmon Tatar on pumpernickel  
Full Roastbeef rolls on French bread  
Mini spring rolls with Asia sauce  
Chicken skewer with Tandoorimarinade  
Mini pizza with different toppings  
  
Mousse au Chocolat with vanilla sauce  
Sweet Tartlets with fresh fruits

€ 26,50

## San Remo

Roasted vegetables with fresh herbs  
Crostini with Tapenade of tomato and Pesto  
Mozarella skewer with cherry tomatoes  
Grissinis with Parma ham, Frutti di Mare with sauces  
Salad of chicken's breast with dry tomatoes  
Penne Arrabiata, Gnocchi with gorgonzola sauce  
  
Panna Cotta with Erdbeersauce  
Tiramisu with orange salad

€ 29,00

## Bangkok

Kroepok with sweet-and-sour sauce  
Tempura rolls with soy sauce, Various Dim Sum with sauces  
Beef salad with rungs and glass noodles  
Chicken soup with lemon grass and ginger  
Satay stkewers with peanut sauce  
  
Salad of fresh fruits, cream of coconut with mango sauce

€ 28,50



# Kids Menu 2010

## **Cappuccino soup**

Tasty tomato soup with spicy milk espuma  
5.00€

## **Ship Ahoi soup with small sausage boats**

Leek-potato soup with Viennese small sausage  
5.00€

## **Cucumber mug**

Cucumber filled with cream cheese with Crissinis  
5.00€

## **Small chef salad**

### **Who is here the boss**

Iceberg lettuce with paprika, cucumber, cherry tomatoes  
cooked ham, cooked egg, Edammer cheese and low-fat yoghurt dressing  
7.50€

## **Pasta "Tomatissimo"**

Small noodles in red  
8.00€

## **Mashed potatoe mountain at the spinach lake**

Creamy mashed potatoes in spinach sauce  
7.50€

## **Fish and chips bag**

Fish stick and chips in the bag serves  
8.50€

## **Chicken Nuggets with cornflakes coating**

Baked chicken pieces with buttered carrots and peas with potato spirals  
12.00€

## **Wiener Schnitzel**

Small Wiener Schnitzel of the calf's back  
with baked potato wedges, lemon and cucumber salad  
12.50€

## **Yoghurt cup**

Plain yoghurt with Erdbeer sauce and fresh strawberries  
4.50€

## **Sweet Bruschetta**

Wholemeal toast with Mascarpone honey and fresh fruit cuts  
5.00€



## Top up your event with the extravagant LENBACH- silver crockery:

|                                                         | Per day   |
|---------------------------------------------------------|-----------|
| Can big, ca. 1 l, 32 cm high:<br>(7 pieces available)   | à € 8,00  |
| Can small, ca. 1l, 26 cm high:<br>(17 pieces available) | à € 10,00 |
| Silver- cup, 9 and 9,5 cm:<br>(150 pieces available)    | à € 6,00  |
| Silver tray, ca. 38 cm caliber<br>(40 pieces available) | à € 7,00  |
| Glas plate, 18 cm caliber<br>(290 pieces available)     | à € 1,00  |



If you appreciate the attention to detail, high standards and  
exclusivity?

Then select this nobly, solid and beautiful handmade  
LENBACH silver-set.



## Contact us and make an Appointment!

Convince yourself of our facilities. We will assist you in all details and arrangements for your event.

We are happy to invite you to visit our house.

### Contact details:

LENBACH  
Ottostr. 6  
80333 München

Tel.: 089. 54 91 30-0  
Fax.:089. 54 91 30-75  
[info@lenbach.de](mailto:info@lenbach.de)



We are happy to welcome you in our house!



## Mind map for planning your event

|                           |   |  |  |
|---------------------------|---|--|--|
| Date                      | 0 |  |  |
| Time, timetable           | 0 |  |  |
| place                     | 0 |  |  |
| event space               | 0 |  |  |
| Number of person          | 0 |  |  |
| Invitations               | 0 |  |  |
| Approach                  | 0 |  |  |
| - Bus                     | 0 |  |  |
| - Taxi                    | 0 |  |  |
| - Individually            | 0 |  |  |
| Hostess, Doorman          | 0 |  |  |
| Garderobe                 | 0 |  |  |
| Table for presents        | 0 |  |  |
| - storing                 | 0 |  |  |
| - time of pick-up         | 0 |  |  |
| Security                  | 0 |  |  |
| Aperitif                  | 0 |  |  |
| - Food with the Aperitif  | 0 |  |  |
| Menu                      | 0 |  |  |
| - Buffet                  | 0 |  |  |
| - Snacks                  | 0 |  |  |
| - Fingerfood              | 0 |  |  |
| - Midnight snack          | 0 |  |  |
| - Cake                    | 0 |  |  |
| Drinks                    | 0 |  |  |
| - Vine                    | 0 |  |  |
| - Coffee                  | 0 |  |  |
| - Spirits                 | 0 |  |  |
| - Cocktails               | 0 |  |  |
| Smoking                   | 0 |  |  |
| Decoration                | 0 |  |  |
| - Flowers                 | 0 |  |  |
| - table decoration        | 0 |  |  |
| - Candles                 | 0 |  |  |
| - Decoration for Aperitiv | 0 |  |  |
| - Window decoration       | 0 |  |  |
| - Buffet decoration       | 0 |  |  |
| - Entrance decoration     | 0 |  |  |
| Menu cards                | 0 |  |  |
| - Place cards             | 0 |  |  |
| Underplates               | 0 |  |  |
| Table plan                | 0 |  |  |
| - Seating arrangement     | 0 |  |  |
| - VIP table               | 0 |  |  |
| Entertainment             | 0 |  |  |
| - Music                   | 0 |  |  |
| - Performances            | 0 |  |  |
| - DJ                      | 0 |  |  |
| Technical arrangement     | 0 |  |  |
| - Speakers desk           | 0 |  |  |
| - Telephone, Fax          | 0 |  |  |
| - Mikrophone              | 0 |  |  |
| Note book, pencil         | 0 |  |  |
| Guest book                | 0 |  |  |
| Birthday presents         | 0 |  |  |
| Flowers                   | 0 |  |  |
| Photographer              | 0 |  |  |
| Hotel                     | 0 |  |  |
| Gema                      | 0 |  |  |

