Experience Cologne Social Event at the Chocolate Museum Tuesday, 15 October 2024 | 7:00 PM – 10:00 PM

Buffet Menu

Buffet to open at 7:45 PM.

Starters

The starters are served with bread, baquette, butter and herb quark.

Crunchy cauliflower salad with chick peas, red onions and spring onion - vegan
Mixed lettuce salad with yoghurt dressing, toppings: sweetcorn, feta, black and green olives -vegetarian
Juniper ham on pomegranate fennel salad with orange vinaigrette

Pumpkin & ginger soup with curry croutons - vegetarian

Main courses

Steamed salmon with coconut lemongrass gravy on fried asian noodles with pak choi Fried corn poulard with Calvados pears, green bean vegetables and mashed potatoes Bean cassoulet with mushrooms, garlic and vegetarian rissoles - vegan

Desserts

Chocolate fountain with liquid Lindt chocolate and fresh fruit and wafers "Donauwelle" (Danube Wave) cake

Fruit salad in a jar – vegan

Beverages

ISOQOL is pleased to offer an open bar for the duration of the event.

White wine selection: Sauvignon Blanc Camas, Anne de Joyeuse, Languedoc

Red wine selection: Tempranillo Tierra de Castilla, Torre de Bareda, La Mancha

> Beer selection: Sion Kölsch

Still & Sparkling Water

Soft drinks selection: Pepsi, Pepsi light, Mirinda, various spritzers

Coffee or espresso

^{*}Please note that the buffet menu and beverage options are subject to change.*