

A group of people are dining at a restaurant. In the foreground, a person's arm in a maroon sleeve is visible, holding a white plate with a yellow dessert and a green garnish. In the background, a man with a beard in a blue shirt, a woman in a grey sweater, and a man in a striped shirt are seated at a table. A lit candle in a dark holder is on the table. The background features a dark, patterned wall.

JULBORD 2018

AT SCANDIC FRANKFURT MUSEUMSUFER

Scandic



OUR JULBORD DATES 2018

29 November • 6 December • 13 December

18:00 to 22:00 o'clock

Further dates and classic Christmas buffets are available on request. Our restaurant team will be happy to accept individual reservations.

JULBORD PRICES

EUR 34,00 per person • EUR 17,00 per child (6 to 12 years)

STARTERS

- „Sill“ – Herrings in winter costume
- „Gravad“ – Graved salmon from the High Fläming / mustard-honey sauce / cranberries
- „Kallskuret“ – Liver cream lollipops in a nut shell
- „Skagen“ – Malt bread / snow crabs / dill cream
- „Rå mat“ – Lamb's lettuce & kale / grated carrot / cucumber / beet / dressing
- „Smör“ – Barrel butter with sea salt
- „Bröd“ – Warm bread & crispbread

MAIN DISHES

- Warm „Gås“ – Leg of goose braised in plums and apples / hot fermented cabbage / savoury strudel
- „Prinskorv“ – Plucked kale and boiled Pinkel (smoked sausages)
- „Skrei“ – Steamed in Nolly Prat stock with winter spices / mashed potatoes with roasted onions
- „Rostade Grönsaker“ – Crisp roasted vegetables
- „Sås“ – Port reduction / Béarnaise

DESSERTS

- Cinnamon buns with frosting
- Sweet bread with sour cream
- Wintry hot fruits
- Coffee and tea specialities

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**BOOK YOUR CHRISTMAS CELEBRATION
AT SCANDIC FRANKFURT MUSEUMSUFER**

Wilhelm-Leuschner-Straße 44 • 60329 Frankfurt

Tel: 069 9074 590

convention.museumsufer@scandichotels.com

scandichotels.com/frankfurt

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