

AIRPORT

Germany, Munich

CONTACT

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ORDER DETAILS

Delivery Date:	
Delivery Time (LT):	
A/C Registration:	
Handling:	
Heating Equipment:	
Name:	
Phone:	
Email:	
Bulk or ready to serve?	

BREAKFAST & BAKERY

BREAD	QTY
Selection of bread and bread rolls for 1 person	
Selection of bread and bread rolls for 1 person <i>Gluten and Lactose free</i>	
Selection of sliced bread for 1 person	
Selection of sliced bread for 1 person <i>Gluten and Lactose free</i>	
Whole Baguette	
Sliced Baguette	
Plain Bagel	
Vital Bagel <i>Multi grain</i>	
Plain Bavarian Pretzel, per piece	
Bavarian Pretzel with Butter, per piece	
Naan bread	
Papadam	

PASTRIES	QTY
Mini Plain Croisant	
Plain Croisant	
Danish chocolate pastries, per piece	
Danish fruity pastries, per piece	
Mini Pain au Chocolate	
Pain au Chocolate	
Chocolate Muffin, per piece	
Blueberry Muffin, per piece	
Redcurrant Muffin, per piece <i>Vegan</i>	
CONDIMENTS	QTY
Jam, per portion	
Marmalade, per portion	
Honey, per portion	
Nutella, per portion	
Cream Cheese, per portion	
Butter, per portion	
Margarine, per portion	
YOGHURTS	QTY
Yoghurt-Berry Granola-Parfait <i>Layered with Greek yoghurt, mixed berries, granola and physalis</i>	
Plain Yoghurt Low Fat	
Greek Art Yoghurt full Fat	
Assorted fruit yoghurts	

MUESLI & FRUITS	QTY
Chia-Pudding	
Fruit basket, per person	
Fruit salad	
Bircher Muesli	
„Mountain Hub Alpen Granola“	
Berry Granola	

COLD CUTS	QTY
Assorted cold cuts <i>Selection of cold cuts and ham</i>	
Triple Salmon selection <i>With smoked, graved and Ikarimi salmon, capers, lemon wedges, cream cheese and horseradish dip</i>	
Selection of cold cuts and ham	
Selection of international cheeses	
Two kinds of Salmon smoked and Graved	

BLINIS & PANCAKES	QTY
Pancakes with maple syrup, 3 pieces	

HOT BREAKFAST	QTY
Cheese omelette	
Plain omelette	
Mushroom and Tomatoes omelette	
Ham or Turkey omelette	
Truffle butter omelette with chives	
Scrambled eggs, 3 eggs	
Boiled egg, per piece	
Crispy bacon, 5 pieces	
Roasted Nuernberger sausages, 5 pieces	
Grilled tomatoes, 2 half pieces	
Hash browns, 3 pieces	
Sauteed mushrooms	
Baked beans in tomato sauce	

COLD BREAKFAST SETS	QTY
<p>Breakfast Menu A (Continental)</p> <p><i>Assorted cheeses and cold cuts, selection of sliced fruits, hard-boiled egg, mini plain croissant, honey, jam and Nutella, Danish pastry, two bread rolls, one slice of bread and two butter portions</i></p>	
<p>Breakfast Menu B</p> <p><i>Smoked salmon with egg and cream cheese, two small quiches, selection of cheese, salad from citrus fruits, one plain bagel, one small bread roll and two butter portions</i></p>	
<p>Breakfast Menu C</p> <p><i>Small tomato-mozzarella skewers, Chia seeds pudding with nuts, honey and mango sauce, vegan redcurrants muffin, two small mediterranean bread rolls and two margarine portions</i></p>	

COLD MEALS

CRUDITEES	QTY
<p>Assorted crudites</p> <p><i>Raw vegetable sticks served with hummus and sour creme dip</i></p>	

CANAPÉS	QTY
With rocket salad and air-dried ham canape, per piece	
With cilantro marinated scallop canape, per piece	
With Tete de Moine canape, per piece	
Mini Tartelette with greved salmon, cream-cheese and dill canape, per piece	
With duck breast and grape canape, per piece	
With goat cheese and eatable dried flowers canape, per piece	
On crostini with foie gras mousse and raspberry canape, per piece	
Marinated prawn with sesame seeds canape, per piece	
Ikarimi salmon with horseradish cream canape, per piece	
Mini Tartelette with antipasti and hummus, per piece	
Antipasti skewer of roasted vegetables, per piece	
Cheese-grape skewer, per piece	
Tomato and Mozzarella skewer, per piece	
Mini meatball with mustard, per piece	
King prawn stick with sesame, per piece	
Air-dried ham with basil mascarpone, per piece	
Filled zucchini roll with hummus and dried tomatoes, per piece	
Filled salmon roll with cream cheese and rocket salad, per piece	

SANDWICHES	QTY
Hummus with grilled vegetables baguette	
Ham and Cheddar Cheese baguette	
Chicken Caesar baguette	
Turkey breast baguette	
Roastbeef with cornichons baguette	
Pastrami with horseradish creme baguette	
Brie cheese with cranberries baguette	
Smoked Salmon baguette	
Tuna salad baguette	
Hummus with grilled vegetables triangle sandwich	
Ham and Cheddar Cheese triangle sandwich	
Chicken Caesar triangle sandwich	
Turkey breast triangle sandwich	
Roastbeef with cornichons triangle sandwich	
Pastrami with horseradish creme triangle sandwich	
Brie cheese with cranberries triangle sandwich	
Smoked Salmon triangle sandwich	
Tuna salad triangle sandwich	
Hummus with grilled vegetables finger sandwich	
Ham and Cheddar Cheese finger sandwich	
Chicken Caesar finger sandwich	
Turkey breast baguette finger sandwich	
Roastbeef with cornichons baguette finger sandwich	
Pastrami with horseradish creme baguette finger sandwich	
Brie cheese with cranberries baguette finger sandwich	
Smoked Salmon baguette finger sandwich	
Tuna salad baguette finger sandwich	
Club sandwich, 2 layers <i>minimum order of 2 Triangle</i>	

ANTIPASTI	QTY
Vegetarian Antipasti Platter <i>Roasted red and yellow bell peppers, marinated artichoke heart, grilled zucchini, mushrooms and egg plants, sundried tomato, mini mozzarella and mediterranean olives</i>	
STARTERS	QTY
Beef carpaccio <i>with rocket salad, Parmesan, balsamic vinaigrette</i>	
Sliced smoked duck breast <i>with lentil-bulgur Salad, a small spinach bouquet and fig mustard</i>	
Filled wine leaves <i>with rice on mixed salad and feta</i>	
1/2 poached lobster on couscous salad	
Homemade foie gras terrine <i>with port wine onions chutney and mini pear</i>	
Goat cheese panna cotta <i>with crayfish salad with lime</i>	
Grilled and marinated tuna slices <i>in sesame coating with mango ragout and shizo cress salad mix</i>	
Tomato and Buffalo Mozzarella <i>served with pesto and balsamic-olive vinaigrette</i>	
Prawn cocktail <i>marinated with cocktail sauce, served with lettuce, lemon wedges</i>	
Homemade "Obatzda" <i>Typical Bavarian cheese dip garnished with radish, parsley and onion rings</i>	
Mixed Raita <i>Yogurt with potatoes, onions, tomatoes, cucumbers and ground cumin/ please allow a minimum of 36 hours notice</i>	
Chicken Chat <i>Chicken – yogurt salad, tamarind/ please allow a minimum of 36 hours notice</i>	

SUSHI	QTY
Sake (salmon) Nigiri <i>minimum order 2 pieces/ please allow a minimum of 24 hours notice</i>	
Maguro (tuna) Nigiri <i>minimum order 2 pieces/ please allow a minimum of 24 hours notice</i>	
Ebi (prawn) Nigiri <i>minimum order 2 pieces/ please allow a minimum of 24 hours notice</i>	
Unagi (eel) Nigiri <i>minimum order 2 pieces/ please allow a minimum of 24 hours notice</i>	
Hotagei (scallop) Nigiri <i>minimum order 2 pieces/ please allow a minimum of 24 hours notice</i>	
Salmon Aburi (flamed salmon with avocado) Nigiri <i>minimum order 2 pieces/ please allow a minimum of 24 hours notice</i>	
Sake (salmon) Maki <i>minimum order 6 pieces/ please allow a minimum of 24 hours notice</i>	
Sake Avo (Salmon avocado) Maki <i>minimum order 6 pieces/ please allow a minimum of 24 hours notice</i>	
Maguro (tuna) Maki <i>minimum order 6 pieces/ please allow a minimum of 24 hours notice</i>	
Ebi Vocado (prawns, avocado) Maki <i>minimum order 6 pieces/ please allow a minimum of 24 hours notice</i>	
Salmon skin Maki <i>minimum order 6 pieces/ please allow a minimum of 24 hours notice</i>	
Kappa (cucumber) Maki <i>minimum order 6 pieces/ please allow a minimum of 24 hours notice</i>	
Avocad (Avocado) Maki <i>minimum order 6 pieces/ please allow a minimum of 24 hours notice</i>	
Salmon (salmon, avocado, tobiko) <i>minimum order 8 pieces/ please allow a minimum of 24 hours notice</i>	
Tuna (tuna, avocado, cucumber, sesam) <i>minimum order 8 pieces/ please allow a minimum of 24 hours notice</i>	
California (surimi, avocado, tobiko) <i>minimum order 8 pieces/ please allow a minimum of 24 hours notice</i>	
Kappa-Philadelphia (cucumber, cream cheese, sesam) <i>minimum order 8 pieces/ please allow a minimum of 24 hours notice</i>	
Avocado-Philadelphia (avocado, cream cheese, sesam) <i>minimum order 8 pieces/ please allow a minimum of 24 hours notice</i>	
Veggie (avocado, cucumber, green asparagus, sesam) <i>minimum order 8 pieces/ please allow a minimum of 24 hours notice</i>	
Salmon Sashimi <i>minimum order 6 pieces/ please allow a minimum of 24 hours notice</i>	
Tuna Sashimi <i>minimum order 6 pieces/ please allow a minimum of 24 hours notice</i>	

SALADS	QTY
Caesar salad <i>with parmesan, ham chips and bread croutons</i>	
Colorful mixed Green Salad <i>traditional with cucumber, cherry tomatoes and crostini</i>	
Ruccola and baby spinach leaves <i>parmesan, cherry tomatoes, pine nuts and balsamic dressing</i>	
Ruccola and baby spinach leaves with chicken <i>parmesan, cherry tomatoes, pine nuts and balsamic dressing</i>	
Ruccola and baby spinach leaves with 3 king prawns <i>parmesan, cherry tomatoes, pine nuts and balsamic dressing</i>	
Colorful mixed Green Salad with Beef strips <i>traditional with cucumber, cherry tomatoes and crostini</i>	
Fresh homemade Greek farmer's salad <i>with olives, cow milk cheese cubes, cucumber, bell peppers, onion and cherry tomatoes</i>	
Quinoa Power Bowl <i>with pomegranate seeds, mixed nuts, olives, chickpeas, bell peppers, dried tomatoes, artichokes, lemon wedges and raspberry dressing</i>	
Oriental chickpeas salad with falafel balls	
Asian marinated glass noodle salad <i>with five half grilled large prawns</i>	
Couscous salad <i>with cucumber, tomato cubes, bell peppers, parsley, mint and lemon juice</i>	
Munich-style sausage salad <i>Marinated sliced sausage with pickles, onions, cherry tomatoes and salad bouquet</i>	
Bavarian potato salad <i>Marinated boiled potatoes with onions</i>	
PLATTERS	QTY
Seafood Platter <i>Assorted prawns, marinated scallops, 1/2 Lobster, Crayfish salad served with cocktail sauce</i>	
Smoked Fish Platter <i>Halibut, trout, mackerel, salmon and a selection of fish confect served with honey-mustard-dill, horseradish dips garnished with lime wedges and black olives</i>	
Bavarian Specialty Platter - "Brotzeit" Platter <i>Specials from the Region including meatloaf, ham, Landjäger Sausages, Obatzda, cubes of alpine cheese, small radish, gherkins, crackling fat and butter</i>	
CHEESE	QTY
International Cheeses <i>A delicious assortment of international gourmet cheeses, served with fruit mustard, nuts, crackers, dry fruits and grapes. Please indicate if you prefer large or bite-size pieces</i>	

LEBANESE	QTY
Hummus <i>Chick-pea puree with sesame</i>	
Mutabbal <i>Eggplant puree with sesame and yogurt</i>	
Tabbouleh <i>Lebanese parsley salad with kibbled and boiled wheat seeds, tomatoes and onions</i>	
Fattousch <i>Lebanese salad with roasted pita bread, vegetables, lettuce of the season and mint</i>	
Warak Inah <i>Wine leaves filled with rice and fresh vegetables</i>	
Khobs	
Baklawa <i>Puff pastry filled with almonds and nuts</i>	

EXTRA GARNISH & SAUCES	QTY
Sweet sour dip, 40 ml <i>Dips for Finger Food</i>	
Guacamole, 40 ml <i>Dips for Finger Food</i>	
Ketchup, 39 gr	
Mayonnaise, 39 gr	
Sweet mustard, 100 gr	
Hot mustard, 39 gr	

COLD MEAL SETS	QTY
Lunch Menu A <i>Three filled bread rolls with pastrami, Tete de Moine cheese and smoked salmon, selection of sliced fruits, carrot cake, small cookies selection</i>	
Lunch Menu B <i>Chicken Caesar salad, baby leaf salad with small prawns, citrus fruits and cocktail sauce, blueberry-brulée-cheese-cake, two bread rolls with two butter portions</i>	
Lunch Menu C <i>Homemade Greek farmer's salad, 1/2 poached lobster on couscous salad, assorted macarons, two small bread rolls with two butter portions</i>	
Dinner Menu A <i>Selection of canapés with picandou cheese, smoked duck breast, grilled antipasti, graved salmon, Tete de Moine cheese and marinated scallop, goat cheese panna cotta with crayfish salad and lime, petit fours, two small bread rolls with two butter portions</i>	
Dinner Menu B <i>Grilled and marinated tuna slices in sesame coating with mango ragout and shizo kress salad mix, colorful quinoa salad with grilled fed corn chicken breast, lemon tart with raspberries, two small bread rolls and two butter portions</i>	
Dinner Menu C <i>Bavarian specialty "Brotzeit platter, with local ham and sausage from the region", meatloaf, ham, Landjäger Sausages, Obatzda, cubes of alpine cheese, small radish, pickles, crackling fat and butter served with potato salad, apple strudel with vanilla sauce and two pretzel breadsticks</i>	
HOT MEALS	
SNACKS & STARTERS	QTY
Two Munich-style white sausages <i>With typical Bavarian sweet mustard</i>	
Vegetable or Mutton Samosa <i>2 patties stuffed with vegetables or minced meat/ please allow a minimum of 36 hours notice</i>	
Tandoori Selection, for 2 people <i>please allow a minimum of 36 hours notice</i>	
FINGER FOODS	QTY
Vegetable spring roll, per piece	
Chicken satay skewer, per piece	
Mini Beef skewer, per piece	
Mini Quiche with broccoli, per piece	
Gyoza with chicken and vegetables, per piece	
Mini Cheeseburger, per piece	
Mini Cheeseburger with falafel filling, per piece	
Cheddar cheese Jalapenos, per piece	
Whole fried torpedo Shrimp, per piece	
Chicken finger „Tikka“, per piece	

SOUPS	QTY
Creamy peas-mint soup, 200 ml	
Clear chicken soup with vegetables stripes, 200 ml	
Shellfish soup with crayfish, 200 ml	
Creamy mushroom soup, 200 ml	
Pumpkin soup with orange flavour and pumpkin seeds, 200 ml	
Tomato cream soup with croutons, 200 ml	
Carrot-coconut-ginger cream soup with coriander pesto, 200 ml <i>Vegan</i>	
Chickpea- bean ragout Soup, 200 ml <i>Vegan</i>	
MAIN DISHES - MEAT	QTY
Traditional Bavarian crusted roast pork <i>in beer sauce, served with a pretzel dumpling</i>	
1/2 grilled knuckle of pork <i>with white cabbage and bread dumpling</i>	
Traditional dark beer goulash <i>with sauteed pearl onions, sour cream and bread dumpling</i>	
Fillet of beef, 250g <i>served with two sides and one sauce</i>	
Rumpsteak, 300gr <i>served with two sides and one sauce</i>	
"Wiener Schnitzel" <i>with farmers vegetables and roasted potatoes</i>	
Beef Stroganoff <i>with beetroot, sauteed vegetables and rice</i>	
Lasagne Bolognese <i>gratinated with cheese</i>	
Loin of Irish lamb <i>with rosemary sauce, green beans, potato gratin</i>	
Tandoori - Lamb Tikka <i>please allow a minimum of 36 hours notice</i>	
Tandoori - Beef Tikka <i>please allow a minimum of 36 hours notice</i>	
Tandoori - Mixed Tikka <i>please allow a minimum of 36 hours notice</i>	
Lamb Biryani <i>served with basmati rice/ please allow a minimum of 36 hours notice</i>	
Beef Biryani <i>served with basmati rice/ please allow a minimum of 36 hours notice</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Atlantic salmon filet, 180 gr <i>served with two sides and one sauce</i>	
Pouched salmon filet <i>with pesto cream sauce, gnocchi and vegetables</i>	
Monkfish medaillons <i>served with two sides and one sauce</i>	
Cod fillet with roasted prawns <i>served with two sides and one sauce</i>	
Pike Perch <i>with mediterranean sauce, colorful quinoa - vegetable ragout</i>	
Two grilled filets of sea bass <i>with Chardonnay sauce, tagliolini noodles and grilled vegetables</i>	
Turbot <i>pan fried with saffron risotto, green asparagus and confit cherry tomatoes</i>	
King Prawn baked in tempura <i>one wasabi mayonnaise, wok vegetables with "Mie" noodles</i>	
Tandoori - Fish Tikka <i>please allow a minimum of 36 hours notice</i>	
Tandoori - King Prawns Tikka <i>please allow a minimum of 36 hours notice</i>	
King Prawns Biryani <i>served with basmati rice/ please allow a minimum of 36 hours notice</i>	
MAIN DISHES - POULTRY	QTY
Stuffed chicken breast with spinach "Florentine style" <i>served with two sides and one sauce</i>	
1/4 roast of duck <i>served with red cabbage, potato dumpling, crumbed butter and cranberries</i>	
Chicken breast plain, 200 gr <i>served with two sides and one sauce</i>	
Red Thai Curry <i>with wok vegetables, grilled chicken stripes and basmati rice</i>	
Duck breast <i>with red cabbage, small potatoe dumplings and cranberry flavoured jus</i>	
Chicken breast in parmesan egg cover <i>with spaghetti and tomato sauce</i>	
Grilled corn chicken breast <i>with mushroom sauce, spinach and spatzle</i>	
Tandoori - Chicken Tikka <i>please allow a minimum of 36 hours notice</i>	
Chciken Biryani <i>served with basmati rice/ please allow a minimum of 36 hours notice</i>	

MAIN DISHES - VEGETARIAN	QTY
Fried Tofu <i>with vegetables in red Thai curry and steamed rice</i>	
Cheese spatzle <i>with roasted onions</i>	
Gnocchi (gluten free) <i>with truffle flavoured sauce and sauteed cherry tomatoes</i>	
Stuffed Ravioli with ricotta and spinach <i>with grilled artichokes, cherry tomatoes and sage butter</i>	
Pasta Arrabiata	
Beetroot gnocchi <i>with spinach, dried tomatoes and pine nuts</i>	
Vegetable Biryani <i>served with basmati rice/ please allow a minimum of 36 hours notice</i>	
Alu Baingan <i>grilled eggplant and potato in curry served with basmati rice/ please allow a minimum of 36 hours notice</i>	
Okra Curry <i>Ladyfingers/ please allow a minimum of 36 hours notice</i>	
Dal Tarka <i>yellow lentil curry/ please allow a minimum of 36 hours notice</i>	
Dal Makhani <i>black lentil curry/ please allow a minimum of 36 hours notice</i>	
PASTA & RISOTTO	QTY
Spaghetti with Bolognese sauce	

SIDE DISHES	QTY
Parsley potatoes	
Roasted thyme potatoes	
Potato gratin	
Mashed potatoes	
Sweet potatoes wedges	
Tagliolini	
Beetroot Gnocchi	
Wild rice	
Basmati rice	
Green asparagus	
Grilled vegetables	
Steamed vegetables	
Sauteed spinach	
Green beans	
Parsley root puree	
LEBANESE	QTY
Falafel <i>with vegetable couscous and Humus</i>	
Sujuc <i>Spice beef sausage with garlic</i>	
Meschwi Mschakal <i>3 kinds of grilled meat (chicken, lamb, beef) with pita bread, tomatoes, bell peppers, onions and parsley</i>	
Firri <i>2 grilled quail with Lebanese spices</i>	

SAUCES & MORE	QTY
Sweet chili, 40 ml <i>Dips for Finger Food</i>	
BBQ dip, 40 ml <i>Dips for Finger Food</i>	
Herb butter <i>sauces for meat</i>	
Basil pesto <i>sauces for meat</i>	
Truffle flavored jus <i>sauces for meat</i>	
Red wine sauce <i>sauces for meat</i>	
Pepper cream sauce <i>sauces for meat</i>	
Herb butter <i>sauces for fish</i>	
Basil pesto creme sauce <i>sauces for fish</i>	
Riesling sauce <i>sauces for fish</i>	
Saffron sauce <i>sauces for fish</i>	
Lemon caper sauce <i>sauces for fish</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Apple strudel <i>with vanilla sauce and berry garnish</i>	
Tonka bean Creme brulee <i>with Bourbon Vanilla served in a ceramic bowl</i>	
Duet of chocolate mousse <i>with berry ragout</i>	
Vegan Chocolate mousse <i>with strawberry-basil-ragout – lactose gluten free</i>	
Panna cotta <i>with sweet mint pesto and Mango</i>	
Homemade Tiramisu	
Cherry flavoured "GrieBflammerie" <i>with Vanilla-apple compote</i>	
Bisquit roulade <i>with „Yuzo Creme“</i>	
Eclairs, per piece	
Eclairs, 4 piece	
Belgium Waffels <i>with berry ragout</i>	
FRUIT	QTY
Sliced Seasonal and Exotic Fruits	
Fruit skewer, 10cm	
Fruit skewer, 20cm	
CAKES & TARTS	QTY
Granola tray-baked-cake	
Flourless chocolate tart - gluten free	
Vegan chocolate brownies, 2 pieces	
Tartelette Citron	
Apple Tartelette	
Blueberry brulee cheese cake	
Plum-crumble tray-baked cake	
Granola tray-baked-cake	
Carrot cake	

PETIT FOURS	QTY
Small petit Fours, per piece	
Small petit Fours, 6 pieces	
Small macarons, per piece	
Small macarons, 6 pieces	
ICE CREAM	QTY
Haagen Dazs, per cup	
BEVERAGES	
MINERAL WATER	QTY
S. Pellegrino glass bottle, 0.25 litre	
S. Pellegrino glass bottle, 0.75 litre	
Evian bottle, 0.33 litre	
Evian bottle, 1.25 litre	
Volvic bottle, 1.5 litre	
SOFT DRINKS	QTY
Coca Cola, can 0.33 litre	
Coca Cola Light, can 0.33 litre	
Coca Cola Zero, can 0.33 litre	
Fanta, can 0.33 litre	
Sprite, can 0.33 litre	
Schweppes Bitter Lemon, glass bottle 0.25 Litre	
Ginger Ale, glass bottle 0.25 Litre	
Tanicc Water, glass bottle 0.25 Litre	
Red Bull, can 0.25 Litre	
Red Bull Sugar free, can 0.25 Litre	

JUICES	QTY
Freshly squeezed orange juice, 0.5 Litre	
Freshly squeezed grapefruit juice, 0.5 Litre	
Freshly squeezed apple juice, 0.5 Litre	
Freshly squeezed carrot juice, 0.5 Litre	
Freshly squeezed fruit cocktail juice, 0.5 Litre	
Freshly squeezed pineapple juice, 0.5 Litre	
Freshly squeezed mango juice, 0.5 Litre	
Freshly squeezed lemon juice, 0.5 Litre	
Orange juice, 0.5 Litre	
Grapefruit juice, 0.5 Litre	
Apple juice, 0.5 Litre	
Pineapple juice, 0.5 Litre	
Mango juice, 0.5 Litre	
Lemon juice, 0.5 Litre	
MILK & CREAM	QTY
Full fat milk, 3.5% fat	
Semi-skimmed milk, 1.5% fat	
Skimmed milk, 0.5% fat	
Oat milk	
Almond milk	
Soy milk	
Minus-L milk, lactose free	
Coffee cream , per portion	
BEER	QTY
Erdinger Beer, glass bottle 0.5 Litre	
Weihenstephan Beer, glass bottle 0.5 Litre	
Hofbrau Beer, glass bottle 0.5 Litre	
Munchner Augustinerbrau, glass bottle 0.5 Litre	

HOT BEVERAGES	QTY
Coffee, per liter	
Espresso, per liter	