

Conference Dinner at Die Feinbäckerei

19:30 Thursday, 3rd September

Main courses

(served with a choice of soft drinks, wine or beer)

“Schupfnudeln mit Sauerkraut und Rostbratwürstchen”

Thin potato dumplings with Sauerkraut and grilled sausage.

“Maultaschen mit Gorgonzolasauce und Beilagensalat” - (vegetarian possible)

Swabian ravioli filled with either meat or vegetables,
served with a gorgonzola sauce and a side salad.

“Hausgemachte Käsespätzle mit Bratensoße”

Homemade german style cheese pasta dish with meat gravy.

“Hausgemachte Käsespätzle mit Zwiebelschmelze” - (vegetarian)

Homemade german style cheese pasta dish with sautéed onions.

“Schwäbischer Salat” - (vegetarian possible)

Colourful mixed salad with fried Swabian ravioli (filled with meat or vegetables) and potato salad.

Dessert

“Zwetschgenstrudel mit Vanilleeis”

Plum strudel with vanilla ice cream

Total cost for main course, dessert and a drink (including service): 20 euros

Address: Die Feinbäckerei, Vorbergstraße 2, 10823 Berlin