

THE BABY GOAT HOUSE

RESERVATIONS:

Book yourself a Table or the whole Pub. Something for every occasion.

TABLE(S):

- Bookings via our [Website](#) (OpenTable).
- Reserve for up to 12 - Inside or outside.
- No bookings after 19:30 on Fri/Sat.



PRIVATE PARTIES & CORPORATE EVENTS:

- Book an area or the whole pub.
- Day and evening reservation available.
- Email us: info@thebabygoat.de for a non-binding offer.
- We can offer a range of catering packages.
- Click [here](#) for more information.
- We are happy to support any special requests you may have.



CLICK TO CONTACT US.

THE BABY GOAT HOUSE

PRIVATE CATERING PRICE LIST:

We are happy to provide you with a non-binding offer Example menus can be found in the following pages.
ALL PRICES ARE NETTO.

BIG BUFFET:

Min. 20 People.

- Vegetarian €22 p.P.
- Fish **OR** Meat €25 p.P.
- Fish **AND** Meat €28 p.P.

[MENU](#)

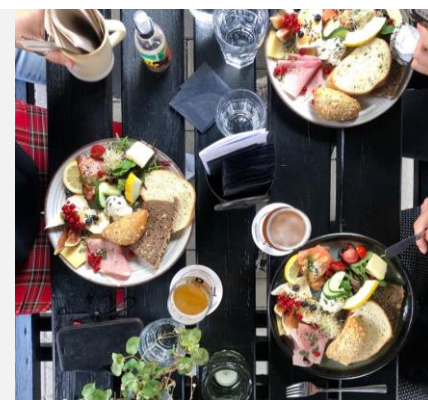


PRIVATE BRUNCH:

Min. 12 People.

- A seasonal Brunch plate €25 p.P.
+ 3-Beer Tasting flight.

[MENU](#)



FINGER FOODS:

Min 10 People.

- 4 Mixed small dishes €10 p.P.
(Vegetarian and/or Meat)



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THE BABY GOAT HOUSE

BIG BUFFET:

Exemplary dishes from our range.

VEGETARIAN:

- Goat's cheese & tomato quiche
- Coconut lentil salad (V)
- Date dip
- Lemon-Herb Butter
- Tomato creme cheese dip
- Pea & mint dip (V)
- Beetroot humus
- Mixed-leaf herb salad
- Italien pasta salad
- Freshly-baked potato bread (V)
- Freshly-baked herby garlic bread
- Couscous salad

FLEISCH, FISCH:

- French-style ham / salmon quiche
- Meatballs in fruity/spicy tomato sauce
- Salmon & spinach rolls

OTHER:

- Truffel butter
- Various breads
- Cheese boards

We are happy to accommodate special requests for your buffet, which will be individually assessed in a cost calculation.



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THE BABY GOAT HOUSE

PRIVATE BRUNCH:

Put together with our friends @ Mit Herz & Zucker, and accompanied by 3 tasty beers. Example offers:

BRUNCH 1:

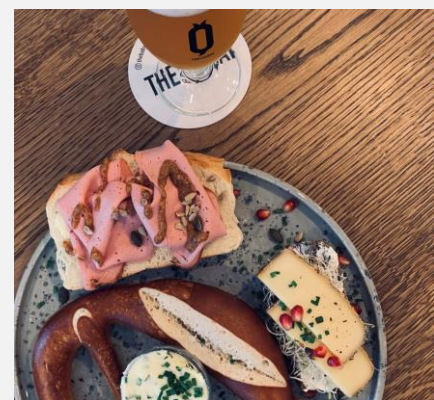
- Self-baked bread and rolls
- Serrano ham
- mature farmer's gouda
- Camembert with apple and onion chutney
- Salmon with honey mustard dressing - served with herb butter

BRUNCH 2:

- Fresh pretzel
- Herb Creme Cheese
- Leberkäse Stulle with sweet mustard and pine nuts
- Mountain cheese and pomegranate sandwich on sourdough bread

BRUNCH 3:

- Rustic toast with avocado, pomegranate, sprouts & sesame seeds
- served with a blob of beetroot hummus
- And bacon!



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