

YOUR

EVENTKITCHEN

FOR COOKING & TEAM EVENTS

LOFTKITCHEN

OUR EVENTKITCHEN

 **ROOM SIZE**
78qm²

 **PERSONS**
15

 **PRICE**
per hour 99€
*plus final cleaning 80€

 **COOK**
per hour 80€

Our Loftkitchen is our culinary hotspot for unforgettable cooking events with your team! The focus is on high-quality food, team spirit, experience, and valuable tips for home cooking. Together with our cooking chef, you will create a culinary 3-course-menu! The motto is Team-Work!

Afterwards, you can enjoy your menu together and spend the rest of the evening with wine, delicious food and good conversations. In addition to the right equipment, we provide great music and take over the entire organization for a smooth and relaxed event for everybody!





MENU

25,- Euro

PER PERSON AND BOOKED MENU*:

APPETIZERS

- **Tortilla Arrachera Mexico** | skirt steak from Allgäu Heifer | avocado | cilantro | tomato
- **Rainbow Tatar** | **Ike-Jime char** | mango | avocado | sesame | wafu dressing
- **Carrot Soup (VEGAN)** | black passion fruit | ginger foam
- **White tomato soup -cold or warm- (VEGAN)** | parmesan chip

MAIN COURSES

- **Barley risotto (VEGAN)** | three kinds of cauliflower | herb salad
- **Ike-jime pike-perch fillet -roasted-** | pancetta lentils | peas
- **Dry-aged pork cutlet of Swabian Hellish country pork** | celery potato | nut butter | creamed cabbage
- **Label rouge corn poulard** | creamy polenta | carrots
- **Baked eggplant (VEGAN)** | tahini | pomegranate | soy yogurt

DESSERTS

- **Greek yogurt** | honey | caramel nut | pistachio
- **Balsamic pear (VEGAN)** | vanilla polenta | rosemary
- **Kaiserschmarrn** | mousse or vanilla Sauce

Do you have an individual suggestion or a special wish? Let's brainstorm!

*A menu consists of one appetizer, one main course and one dessert.

BEN HENGER

OUR TEAM-COOK!

- ✓ Works as a professional team cook for 20 years
- ✓ Sets his focus on regional & seasonal ingredients
- ✓ Stands for cooking events with an experience character and community feeling
- ✓ Has plenty of tips and tricks in store, which can also be used at home again

These customers were happy already:

Personio

STEFAN
MARQUARD

 Bristol Myers Squibb™





WE CAN TELL YOU A LOT,

WHAT DO OUR CUSTOMERS SAY?



"After our successful team meeting, it was great to start a cooking event. Here, our chef came up with a 3-course menu, which we prepared together with him in a truly relaxed atmosphere. It was a great experience as a team. We will definitely be back!"

Janina Sterzinger, Associate Director



"Cooking and eating together was a lot of fun. Our cook motivated everyone and was super nice! It was a truly amazing team-building activity!"

Fabian Brunn, Product Manager

HI, IT'S ME!

YOUR
TEAM-EVENT EXPERT
MOANA!

Let's create an unforgettable cooking event together!

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