

## MENUS

We serve the following menus for groups of 15 persons or more.  
You can create your own menu yourself (maximum of two choices per course).  
Of course, our chefs can also prepare alternative dishes  
for those with special dietary requirements.

### **The prices given are per person and are current for 2019**

3 course dinner (soup, main course, dessert)	€ 29,50
3 course dinner (starter, main course, dessert)	€ 35,00
4 course dinner (starter, soup, main course, dessert)	€ 39,50
4 course dinner (starter, second course, main course, dessert)	€ 42,50
5 course dinner (starter, soup, main course, cheese, dessert)	€ 47,50
5 course dinner (starter, second course, main course, cheese, dessert)	€ 52,50
Beverage package (house wine, water and coffee or tea):	
* for a buffet or 3 course dinner, per person	€ 14,50
* for 4 course dinner, per person	€ 19,50
* for 5 course dinner, per person	€ 24,50

### **Starters**

Beef carpaccio with truffle cream, truffle cream, Parmesan shavings and rocket

Home smoked salmon with horseradish cream, salad and herb biscuit

Vitello tonnato: thinly sliced veal meat with tuna mayonnaise,  
deep-fried capers and salad

Tuna marinated with sesame dressing, wasabi cream and a sesame biscuit

Aubergine cake with marinated vegetables, garlic croutons and salad

Beef cannelloni filled with oriental marinated vegetables,  
wakame and a small salad

### **Soups**

Seasonal soup

Beef broth of chicken broth with soup vegetables

Regionale mustard soup

### **Entremets**

Baked sea bass with green asparagus and antiboise

Braised veal shoulder with risotto and port wine sauce

### **Main dishes**

Baked regional chicken filet with roasted roseval potatoes and truffle sauce

Beef shoulder with baked pholiota, sweet potato cream and red port wine sauce

Baked veal steak with potato tartlet, roasted tomato and red wine sauce

Barramundi baked skin-on with creamy spinach and sauce Hollandaise

Baked codfish with white wine sauce and a tomato and pasta tartlet

Portobello filled with couscous and goat cheese and seasonal vegetables

### **Cheese**

Cheese platter with fruit loaf and our own honey

### **Desserts**

Chocolate trilogy: mousse, Bavaroise and brownie

Cheesecake with red fruits jelly, crumble and yogurt ice cream

Red fruits panna cotta with white chocolate mousse and almond crunch

Mango and coconut tartlet with marinated pineapple and coconut mousse

Coffee with sweets