



MENU

STARTERS

Sea bass fillet in sweet and sour marinade
Gravlax salmon in beetroot-orange marinade on potato croquette
Tuna tataki with mango and avocado
Bruschetta with sprat, quail egg, cucumber and anchovy sauce

Brioche loaf with creamy rabbit liver pâté and berry jam
Pork roast in orange-cinnamon marinade with horse-radish cream
Air-dried duck fillet with boiled in wine pears and red onion chutney
Chicken roulade with mushrooms, spinach and prosciutto

Rolled eggplant with goat cheese and pomegranate seeds
Pearl couscous with avocado and cherry tomatoes
Assorted cheese with boiled in wine pears, figs and honey

Tiger prawn and calamari salad with cherry tomatoes and garlic aioli Baked salmon salad with avocado, capers, Kalamata olives, cucumber, cherry tomatoes, quail eggs and lemon-honey sauce Olivye salad with chicken breast

Roast beef with boletus sauce

Duck legs in orange-apple sauce with cardamom and cinnamon

Salmon fillet in lemongrass-saffron sauce

Creamy orzotto with mushrroms

Creamy potato mash with aromatic herbs butter

Provencal vegetable ratatouille with herbs and Gorgonzolla

NEW YEAR CAKE