

Lunch or dinner menus offer

Date: **time:**

Place:

Amount of people:

Contact person:

Appetizers:

Salmon tartare with avocado salsa and marinated seaweed

or

Vitello tonnato

Slow-cooked veal, tuna aioli, capers, cherry tomatoes, roasted onions

or

Camembert cheese with rosemary baked in the oven

with cooked cranberries in red wine, onion jam, fresh figs and brioche bread

Main courses:

Greenland halibut fillet baked in the oven with fried vegetables and grapefruit-butter sauce.

or

Duck fillet baked with beluga lentils and red wine sauce

or

Lamb shank slow cooked with beluga lentil-vegetable ragout and red wine sauce

or

Stuffed sweet potato with caramelized tofu and vegetables

Deserts:

Mango-passion fruit mousse with baked white chocolate

or

Dark chocolate fondant with cherry jelly and vanilla ice cream

or

Chia-almond pudding with blueberry-lemongrass compote

The price per person – EUR 37.00

Coffee, tea, water - EUR 6.00 per person

For on-site banquets in the restaurant – an additional 10% service fee applies

After 23.00 p.m. – an additional service fee 20.00 EUR/ hour applies

After 23.00 p.m. additional music etc. playback is not allowed; the use of confetti and pyrotechnics is also not allowed

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RENTAL OF A SEPARATE BANQUET HALL EUR 150, -