

## CONFERENCE MENUS

If you would like to enjoy lunch and dinner in addition to your conference pack-age, we offer a selection of energy-giving menus that can be booked for groups of 10 or more.

*From 25 persons, we recommend our conference buffets.*

*Note: The conference menus cannot be booked as part of the conference packages.*

### Menu I

Lentil curry cream soup  
with sugar peas

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Moorish chicken breast  
on peppers and onions  
with small oven-baked potatoes

*or*

Pan-fried wild salmon  
on thyme herbs with dauphine potatoes

*or*

Dumplings stuffed with figs and ricotta  
in basil pesto

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Mousse au chocolat

€ 29.50 per person

**Menu II**

Marinated leaf salad  
with roasted bacon and potato vinaigrette

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Médallions of pork fillet  
au gratin with herbs and Grana Padano

or

Fillet of cod steamed on leeks  
with spinach and risotto

or

Aubergine piccata  
on vegetable couscous with fried pak choi

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Sand cake in a glass  
with lemon topping and chocolate cream

€ 30.50 per person

**Menu III**

Gratinated bruschetta  
with a variety of green salads

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Medium rare roast rump  
on oyster mushrooms in a creamy white pepper sauce  
with Charlotte potatoes

or

Pan-fried fillet of zander  
on saffron fennel with potato gratin in a glass

or

Wheat risotto  
with Grana Padano and dill beans

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Pomegranate three ways  
– cream, parfait and caramelized

€ 36.50 per person