

## MENUS

Our chef has put together a few menu recommendations for your festive occasions, which can be booked for celebrations in our exclusive function rooms starting from 10 people:

*All prices are per person and incl. applicable VAT.*

### Menu I

Salmon tartar on black bread with frisée salad

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Clear tomato soup with ricotta ravioli

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Pork roasted in apple sauce  
with carrots and celery and potato purée

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Yoghurt mousse with marinated seasonal fruit

**As a 4-course meal € 40.00**

(As a 3-course meal without a starter € 30.50)

### Menu II

Home-marinated caipirinha salmon  
with lime and mint crème fraîche

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Essence of "lobscouse" with bread chips and rollmops

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Pan-fried cod with saffron sauce,  
beetroot and baked potato

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Duet of chocolate mousse with fruits

**As a 4-course meal € 43.50**

(As a 3-course meal without a starter € 31.00)

### Menu III

Curried creamy pineapple soup with roasted almonds

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Sea bass fillet on green orange pasta

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Roast breast of guinea fowl and king prawns  
on red pepper vegetables and three types of rice

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Stuffed dragon fruit  
with cassis sorbet and kiwi ragout

**As a 4-course meal € 43.00**

(As a 3-course meal without a starter € 37.00)

### Menu IV

Seasonal salad  
with pineapple, mango and citrus glacé

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Creamed carrot and ginger soup

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Médaille of monkfish  
with pearl barley risotto and black nuts

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Veal fillet wrapped in bacon  
with grape and onion ragout and potato balls

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Lemongrass panna cotta  
with strawberry soup

**As a 5-course meal € 54.50**

(As a 4-course meal without a starter € 48.00)