

## Menu card

### Appetizer

- Mackerel, celery, anchovy mayonnaise, kohlrabi, fennel seed and pomegranate
- Marbre of veal pastrami and beef stew with Waldorf salad, crispy onion and green apple
- Brioche bread with tomato burger, avocado, poached free-range egg, crispy shallots and spicy hollandaise sauce (V)

### Intermediate dish

- Creamy truffle spaghetti with poached free-range egg, arugula and Parmesan cheese foam
- Stuffed portobello with meltingly soft Taleggio (V)

### Main course

- Softly cooked suckling pig cheeks with medallion of suckling pig, crispy potato gnocchi, cavolo nero, caramelized apple and coarse mustard gravy
- Monkfish in BBQ rub with fine ratatouille, tandoori fregola, green asparagus and light hollandaise sauce
- Surf 'n turf of poached tenderloin with Argentinian prawn, bimi, grilled potato, sand carrot and morel foam

### Dessert

- Poached banana with dark chocolate mousse, Malibu sorbet and coconut florentine
- Blondie, pistachio ice cream, white chocolate ganache, peach, lacquer of rum and hazelnut crumble
- Farmer's cheese platter

If you have an allergie please inform us.

## Prices of the dishes seperatly

*Home made fries € 4,95*

*Starter € 18,50*

*Intermediate € 18,50*

*Main course € 28,50*

*Dessert € 12,50*

## Menu prices

*Three courses Forty-two Euros fifty*

*Four courses Forty-nine Euros*

*Five courses Fifty-six Euros fifty*

*Six courses Sixty-two Euros*

*Oysters Classic (half a dozen) € 19,50*

## Finish your dinner with:

*Coffee complete (5 friandises) € 7,50*