

CHEF'S MENU

Appetizer

- Sashimi 'sushi' made from ponzu marinated tenderloin with mango chutney, shiitake, wakame, soy beans, wasabi cream, cashew nut and sesame
- Rouleau of country fowl with potato salad, haricot verts salsa, poultry rilette, crispy roti and sambal mayonnaise
- Salmon cocktail with green apple, yoghurt foam, prawn torpedo and nero prawn crackers

Intermediate dish

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

Main course

- Spring chicken marinated in 1001 Nacht herbs with Moroccan couscous, eggplant compote, pumpkin fondant, zucchini and shakshuka sauce
- Roasted lamb fillet under a crust of green herbs with potatoe mash, lamb's lettuce, oyster mushroom, white asperagus and lamb gravy with garlic
- Roasted sea bass with red wine fish gravy, smoked eel, Champagne sauerkraut, spinach and crispy beetroot

Dessert

- Bombe of strained buttermilk-parfait with red fruit, raspberry coulis and lime meringue
- 'Vegetable garden' of dark chocolate with strawberries, green tea cream and orange sorbet
- Plateau of farm cheeses

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

