You'll really go for this menu.

Menu

Starters

Sliced breast of guinea-fowl, yellow radish salad, cashew nuts, served with grape and mustard dressing

"Nori" salmon filet on fennel & apple slaw wasabi crème fraiche served with cauliflower tartlet and salmon tartar

Seasonal greens presented with mango balsamic dressing

Main course of your choice

Poulard stuffed with cream cheese, served with a sweet pepper cream sauce and polenta garnished with parsley

or

Brazilian grouper in a curry cream sauce, steamed mangold and Jerusalem artichokes

or

Our vegetarian speciality

Ravioli stuffed with Ricotta cheese and red pesto, served with cream sauce and zucchini

Cheese

Morbier, Normandy Brie and Comté accompanied by fig chutney

From the bread basket

Bread · Roll · Butter

Dessert

Elderflower mousse with rhubarb sauce

 $\textbf{Coffee} \cdot \textbf{Tea} \cdot \textbf{Digestive}$

Refreshment

Häagan Dasz Macadamia Nut Brittle

Snack

Seasonal leaf salad, dressing

Vegetable soup with cheese croutons

Coconut crème

Bread · Roll · Prezel · Butter

 $\textbf{Coffee} \cdot \textbf{Tea} \cdot \textbf{Digestive}$

Example menu. Subject to change.



