

Menu Suggestions

If you prefer to compose a menu, you can choose from the options below. You decide which dishes and how many dishes you choose. It is intended to create one menu for the whole group.

Starters

Thinly sliced beef tenderloin marinated in tarragon, aceto balsamic vinegar with a bonbon of Italian ham, with finely shaved Manchego

or

Thinly sliced smoked duck breast with confit duck legs and a compôte of red onion

or

Terrine of salmon mousse, nori en prawns with a spumante of Dutch shrimps

or

Mousse of spicy Roma tomato and goat cheese on a salad of spinach leaves

Soups

Bright lobster broth with a poached quail egg and a coquille

or

Oxtail soup with green herbs and thinly sliced spring onion with Madeira sauce

Main courses Fish

Monkfish fillet wrapped in smoked bacon on a mousseline with arugula with a sauce of white wine tarragon

or

Pike-perch filet with a skewer of prawn and grilled peppers on sun dried tomato and oyster mushrooms

Main courses Meat

Rouleau of country chicken with a filling of poultry green beans and truffle on a mousseline Santé-potato with a tartar of chicory

Grilled veal medaillon served with a crispy bundle of mushrooms with gravy made from red port and rosemary

Main courses Vegetarian

Home made ravioli with a filling of mushrooms, nuts and cambozola

or

Chachouka; stewed mediterranean vegetables with baked polenta

Desserts

Crème Brûlée of orange, lime and kumquats with a terrine fresh fruit and a scoop of refreshing sorbet ice

or

Cylinder of farmers ice cream with caramelized apple and a crispy fried biscuit with fruit

or

Various kinds of cheese, meadow honey, white grapes and nut bread

or

Terrine of sorbet ice cream and marzipan with marinated fruits and mango coulis

Prices

3 course € 35,00 per person

4 course € 39,50 per person

5 course € 43,50 per person