

# MENUS

## MENU 1

BEEF BROTH  
PANCAKE STRIPS | ROOT VEGETABLES

VEAL STEW  
ROOT VEGETABLES | HERB PASTA

WARM ORANGE ALMIND CAKE  
HOMEMADE COFFEE ICE CREAM

## MENU 2

SMALL SIDE SALAD  
LEAV SALAD | RAW VEGETABLES | APPLE-VINAIGRETTE

FILLED POLLO FINO  
SWEET POTATO & CHESTNUT | OVEN VEGETABLES | POTATO GRATIN

CHOCOLATE-MOUSSE  
BLACKBERRY SAUCE

## MENU 3

CARAMELIZED GOAT'S CHEESE  
THYME-APPLE COMPOTE | ARUGULA

HOMEMADE WILD BOAR RAVIOLI | SAVOY CABBAGE  
PARSNIP PESTO | MASHED POTATOES

BLACK FOREST-TIRAMISU  
PORT WINE PEAR

1 COURSE € 18,-

2 COURSES € 22,-

3 COURSES € 27,-