

MENU „A”

Lemon grass pullet salad with asian parsnips ^{GF, LF}

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White tomato cram soup, bressaola, basil pesto ^{GF}

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Tenderly roasted pullet breast in mustard, steamed garden vegetables,
mashed potatoes

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Chocolate ganache, crunchy almond, red berries

MENU „B”

Salmon tartare with green spicy crouton, young leaf salads and radish vinaigrette ^{LF}

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White tomato cram soup, bressaola, basil pesto

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Monkfish fillet with saffron foam, steamed garden vegetables and tarragon risotto ^{GF}

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Chocolate ganache, crunchy almond, red berries

MENU „C” (vegetarian)

Grilled goat cheese marinated with zucchini and pumpkin seed oil ^{GF}

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White tomato cram soup, bressaola, basil pesto

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Grilled tofu on forest mushroom pasta

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Chocolate ganache, crunchy almond, red berries