



BANQUET OFFER

75 EUR

for one person

CANAPÉ

LIGHTLY SALTED SALMON
with fresh cucumber tartar and beetroot cream

TIGER SHRIMP
with mango chutney and quinoa flakes

LARD
with chives, bred and sturgeon caviar

ROAST BEEF
with olives, artichoke and tomato marmalade

MOZZARELLA CHEESE
with basil pesto, tomatoes and balsamic pearls

EGGPLANT CAVIAR
with romesco sauce and goat cheese

APPETIZER

MATJES HERRING
with potato gratin, greens curd, pickled onions and mustard seeds

MOZZARELLA CHEESE
with field tomatoes, wild mushrooms, tomato marmalade and arugula

LIGHTLY SALTED SALMON
with fresh cheese and herbs, and potato and zucchini pancakes

GREEK SALAD
with romesco sauce, grilled peppers, feta cheese and lemon-tarragon sauce

VITELLO TONNATO
with quail egg, capers, anchovies, lemon segments, arugula and parmesan

DUCK BREAST SALAD
with grilled paprika, sun dried tomatoes, cucumber noodles and olive sauce

MAIN DISH

VEAL MEDALLIONS
with potatoes and chanterelle sauce

or

CORN CHICKEN BREAST
with parsnip puree, bulgur and chimichurri sauce

or

WHITE FISH FILLET
with BBQ glaze, asparagus and celery root salad

HOME-BAKED BUNS, HUMMUS, OLIVES