



BANQUET OFFER

85 EUR
for one person

CANAPÉ

LIGHTLY SALTED SALMON
with 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

QUAIL BREAST
with artichoke, sun dried tomatoes, honey
and mustard sauce

APPETIZER

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

MOZZARELLA CHEESE
with 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

TUNA TARTARE
with avocado, tomato salsa, egg gel, toast,
pickled mustard seeds and whitefish roe

MAIN DISH

SALMON FILLET
with pearl couscous, broccolini, sun dried tomatoes, whitefish roe and saffron sauce

or

DUCK BREAST
with yellow carrot puree, mini vegetables and red wine and fig sauce

or

LAMB STEAK
with mashed potatoes, broccoli, red wine sauce and truffle salsa

HOME-BAKED BUNS, HUMMUS, OLIVES