



BANQUET OFFER

95 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

BEEF TARTARE
with olives, artichoke and sun dried tomatoes

MOZZARELLA CHEESE
with basil pesto, tomatoes and balsamic pearls

EGGPLANT CAVIAR
with romesco sauce and country greens

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

SQUID
with saffron aioli and vegetable chips

APPETIZER

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

MOZZARELLA CHEESE
with tomatoes, wild mushrooms, 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 cream, chef salsa, egg gel, toast
and pickled mustard seeds

BEEF CARPACCIO
with pickled stems, truffle sauce, parmesan
and arugula

HOT APPETIZER

SCALLOPS
with buckwheat, yellow carrot puree, tomato, wild mushrooms and chimichurri sauce

MAIN DISH

OCTOPUS
with grilled pumpkin and BBQ sauce

or

ENTRECOTE
with broccoli, cherry tomatoes, mashed sweet potatoes and red wine sauce

or

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

HOME-BAKED BUNS, HUMMUS, OLIVES