

## A LA CARTE MENU



### Starters

Slices of veal leg with tuna mayonnaise, capers and olive crackers	<b>195,-</b>
Slowly cooked pork belly with fermented vegetable, honey mustard and fresh horseradish	<b>185,-</b>
Eggplant with sesame dressing, pomegranate, parsley breadcrumbs and herbs	<b>175,-</b>

### Hot starters

Spicy barbecue tiger shrimps with tomato salsa, fresh cucumber, coriander and sweet potato puree	<b>245,-</b>
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### Soups

Strong chicken broth with root vegetable, chicken meat and homemade noodles	<b>95,-</b>
Pumpkin cream with mango with pumpkin seeds, oil and roasted pumpkin	<b>110,-</b>

### Salad

Mix of salads with chicken, egg, croutons and anchovies-parmesan dressing	<b>290,-</b>
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### Main dishes

Marinade salmon baked in oven with lime oil, spinach cream refined with cream, herb salad with capers	<b>550,-</b>
Chicken supreme marinated in thyme, mushroom ragout, potato puree and parsley gremolata	<b>375,-</b>
Flambéed duck breast with Baron Hildprandt brandy, potato puree, onion marmalade, sauce albufera with herbs	<b>480,-</b>
Grilled baked rack of pork with bacon, sweet potato, grenaille potato, cherry tomato, corn-pepper sauce	<b>620,-</b>
Beef Bourguignon with baked potatoes and green beans	<b>395,-</b>
Creamy risotto with bolete, marinated mushroom salad, rocket, parmesan and white truffle oil	<b>295,-</b>

### Desserts

Coconut cream in white chocolate with mango-passion fruit jelly	<b>110,-</b>
Flambéed crêpes with season fruit	<b>230,-</b>