

Lunch menu

ANTIPASTI & SALAD BUFFET

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| Appetizer plate | 16 |
| Main course plate | 25 |

Monday, 22. April 2024

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| WARM FOCACCIA filled with grilled vegetables Herb cream small salad | 27 |
| or | |
| POULET PICCATA | 32 |
| Marsala jus Courgette vegetables Tomato pasta | |
| <i>Dessert of the day: Streusel cake in a glass with vanilla ice cream</i> | 10.5 |

Tuesday, 23. April 2024

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| TORTELLI ASPARAGUS FILLING cream sauce Cherry tomato Herbs | 27 |
| or | |
| GLAZED BEEF FILLET | |
| Port wine jus Potato gratin Broccoli | 32 |
| <i>Dessert of the day: Coffee Panna Cotta</i> | 10.5 |

Wednesday, 24. April 2024

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| PASTRY PILLOWS filled with tofu vegetables Potato ragout Chervil | 27 |
| or | |
| TURKEY CORDON BLEU | |
| French fries Small leaf salad Lemon | 32 |
| <i>Dessert of the day: Homemade rhubarb flan</i> | 10.5 |

Thursday, 25. April 2024

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| SAFFRON-GRAIN RISOTTO with mascarpone Sautéed wild mushrooms | 27 |
| or | |
| PORK TENDERLOIN | |
| Balsamic jus Hazelnut semolina gnocchi Ratatouille | 32 |
| <i>Dessert of the day: Vanilla eclairs with chocolate sauce</i> | 10.5 |

Friday, 26. April 2024

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| TORTELLONI with quinoa & spinach filling Pesto & sundried tomato | 27 |
| or | |
| MEATLOAF with wild garlic Whiskey cream sauce Carrots Parsnip | 32 |
| <i>Dessert of the day: Forest berry tiramisu in a glass</i> | 10.5 |

Saturday, 27. April 2024

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| MASCARPONE GNOCCHI | |
| Spinach & mushrooms Herb cream sauce Grated cheese | 27 |
| or | |
| SALMON STEAK Artichoke – tomato vegetables Lemon oil Fried potatoes | 32 |
| <i>Dessert of the day: Semolina pudding with forest berry compote</i> | 10.5 |

Sunday, 28. April 2024

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| SUNDAY ROAST | |
| Cognac cream sauce mixed vegetables hash brown | 41 |