

Group Menu 2 - Example

October

Snacks

2 seasonal snacks

Starter

Baked cod – cabbage, pickled gherkins and sauce nage

Main course

Fried pigeon breast, beech hat, glazed beetroots, Pommes Anna and pigeon sauce

Dessert

Blackberry pie – Pekans crème, blackberry gele and Mascarpone crème

Coffee / Tea served with sweets

1.395,- per person

incl. champagne as aperitif, white and red wine on higher level served during the dinner

Menu and wine pairing may be subject to change - We can accommodate most allergies

Function bookings can freely be cancelled until two weeks prior to arrival.

Final guest amount to be confirmed three days prior to arrival.

Reduction of guest amount later than three days prior, 50% of the cover price will be charged.

Cancellation later than two weeks prior to arrival, the full price for the function will be charged.