

Group Menu 3 - Example

Jan/Feb 2023

Snacks

2 seasonal snacks

Starter

Ravioli with smoked cod, dild & mussel sauce

Second starter

Roasted monkfish with parsley pure & fish sauce

Main course

Veal filet with celery, grapes, lard, pommes rissoles & game sauce

Dessert

Almond cake with pears with sorbet & crème anglaise

Coffee / Tea

2.250,- per person incl. wine pairing

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