Group Menu 1 - Example

May/June 2023

Starter

White asparagus served with small shrimps, sauce mousseline and crisp chicken skin

Main course

Tenderloin of beef with gremolata, green peas, poached leeks and dried bacon

Dessert

Strawberries with basil, strawberry sorbet, mascarpone crème and maranges

Coffee / Tea

995,- per person incl. wine pairing

All parties with written confirmation can freely cancel up to two weeks in advance

The confirmed number of guests has to be confirmed at least 3 days prior to arrival. Reductions in numbers after this deadline is charged 50% of cover price. Reduction in numbers on the same day as the arrangement is charged the full price.

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