

Group menu 1

March & April
2025

Starter

Yellowfin tuna tartare, avocado, limecreme
and padron

Main course

Slow-roasted veal culotte,
baked onions, veal tails and Pommes Anna,
Morkel sauce

Dessert

Rhubarb compote with tonka and
mascarpone with chartreuse coffee Ice Cream

995,- incl. white and red wine at a good level served during dinner

Coffee / The
Sparkling and sparkling water

Possibility of purchasing an extra course and an extra glass of wine 300,-

Middle course

Fried langoustine on crispy french rösti,
hollandaise sauce on browned butter

Menu and wine menu subject to change - We are happy to take allergies into account

Companies can be freely unsubscribed up to two weeks before the date of arrival.

The final number of participants must be announced no later than three days before.

Reduction of the number of participants later than three days before arrival will be settled with 50% of the
couvert price.

In case of failure to attend a written confirmed event, full price of the total amount of the event will be paid.

Group menu 2

March & April
2025

Snacks

2 seasonal snacks

Starter

Yellowfin tuna tartare, avocado, limecreme
and padron

Main course

Slow-roasted veal culotte,
baked onions, veal tails and Pommes Anna,
Morkel sauce

Dessert

Rhubarb compote with tonka and
mascarpone with chartreuse coffee Ice Cream

Coffee / The
Sparkling and sparkling water

1.495,- pr. person

incl. sparkling wine for welcome and white and red wine at an extra good level served during dinner

Possibility of purchasing an extra course and an extra glass of wine 300,-

Middle course

Rise langoustine on crispy french rösti,
hollandaise sauce on browned butter

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Group menu 3

March & April
2025

Snacks

2 seasonal snacks

Starter

Yellowfin tuna tartare, avocado, limecreme
and padron

Middle course

Rise langoustine on crispy french rösti
hollandaise sauce on browned butter

Main course

Slow-roasted veal culotte,
baked onions, veal tails and Pommes Anna,
Morkel sauce

Dessert

Rhubarb compote with tonka and
mascarpone with chartreuse coffee Ice Cream

Coffee / Tea & Sweet
Sparkling and sparkling water

2250, - pr. person

incl. champagne for welcome and high-level white and red wine served during dinner

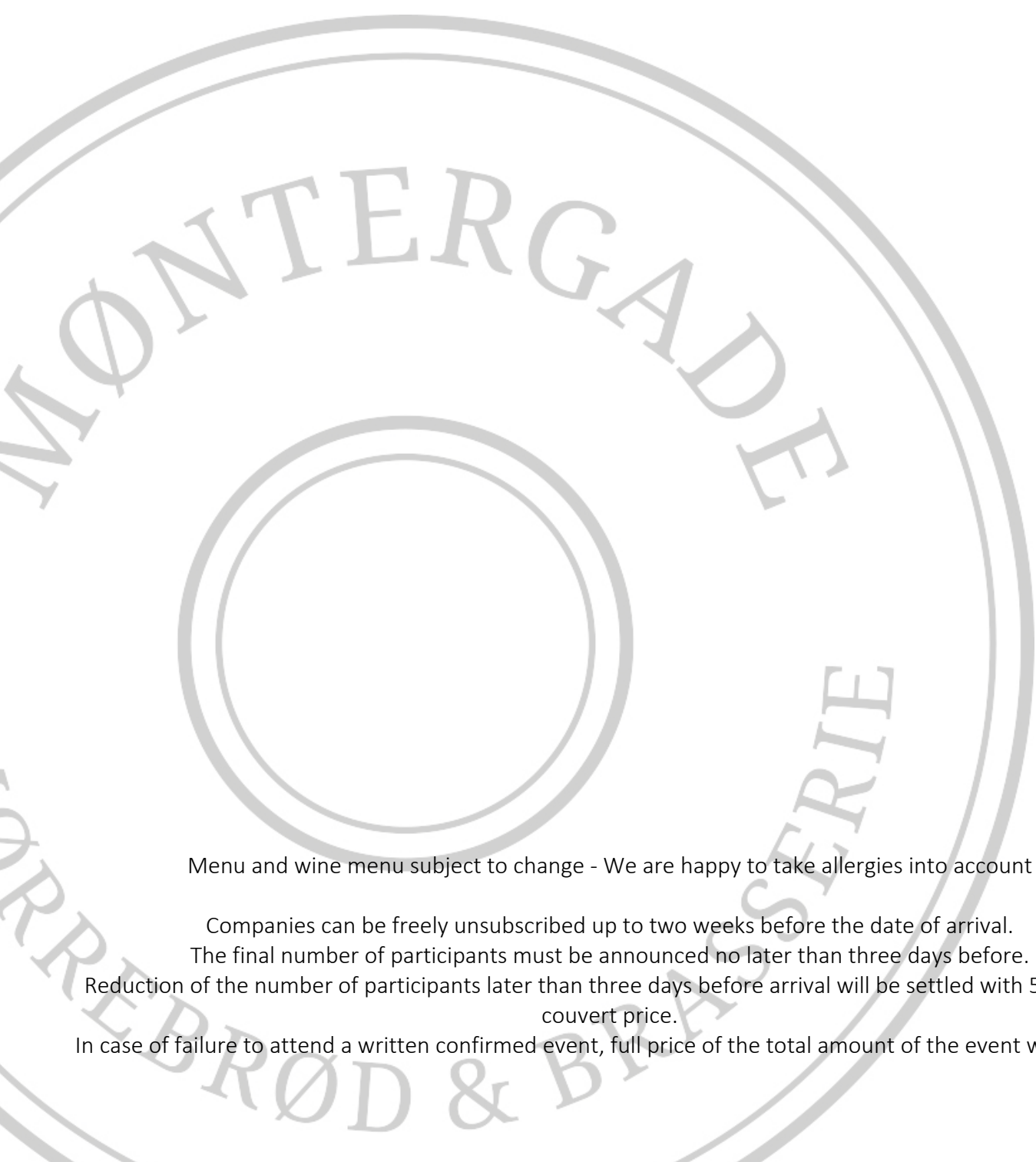
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