

CULINARY MENU

S A T U R D A Y , 1 9 ^{T H} A P R I L 2 0 2 5

salted butter | arugula spread

selection of colorful salads from the buffet
dressings

COLD STARTERS

smoked bacon
aioli | pickled vegetables

kohlrabi and nut salad
radish | lemon

SOUPS

clear oxtail soup
cheese croutons

cream of asparagus soup
croutons

HOT STARTERS

turbot fillet
celery | saffron tarragon fumet

potato flan
green asparagus | leek straw

MAIN COURSES

medium fillet of beef
potato gratin | mixed vegetables

monkfish fillet
babycarrots | wild garlic fregola

vegetable lasagna
spinach | mushrooms

DESSERT

coconut mousse
mango sorbet

selection of cheese | chutneys | mustard | bread and baguette

CULINARY MENU

S A T U R D A Y , 1 9 ^{T H} A P R I L 2 0 2 5

salted butter | arugula spread

selection of colorful salads from the buffet € 12,50
dressings

C O L D S T A R T E R S

smoked bacon € 14,50
aioli | pickled vegetables

kohlrabi and nut salad € 12,50
radish | lemon

S O U P S

clear oxtail soup € 8,50
cheese croutons

cream of asparagus soup € 8,50
croutons

H O T S T A R T E R S

turbot fillet € 21,00
celery | saffron tarragon fumet

potato flan € 18,50
green asparagus | leek straw

M A I N C O U R S E S

'Wiener Schnitzel' € 27,50
veal escalope | French fries or parsley potatoes | cranberries

medium fillet of beef € 42,00
potato gratin | mixed vegetable

monkfish fillet € 32,00
baby carrots | wild garlic fregola

vegetable lasagna € 18,00
spinach | mushrooms

D E S S E R T

coconut mousse € 14,50
mango sorbet

selection of cheese | chutneys € 14,50
mustard | bread and baguette