

Starters

Venison consommé with partridge ravioli

9 €

Our homemade marinated salmon with a honey & mustard sauce and a salad bouquet

10 €

Fancy salad with Sherry dressing and tender braised pork cheeks

10 €

Scallops with balsamic lentils and beetroot

12 €

Lamb's lettuce salad with pan fried venison fillet and pistachio cream

12 €

Main Courses

Tender braised venison ragout served with Savoy cabbage & potato cookies

18 €

Duck breast with an orange & pepper sauce, red cabbage and potatoes au gratin

19 €

Veal steak with a mushroom sauce, vegetables and potatoes au gratin

21 €

Fillet of Beef with a green pepper sauce, vegetables and potatoes au gratin

22 €

Roast leg of venison with a juniper sauce and Savoy cabbage & potato cookies

22 €

Filet of Norwegian Winter Cod "SKREI" with creamy potatoes and green asparagus

19 €

Monk fish medallions with a saffron sauce, spinach and risotto

23 €