

Starters

Creamy asparagus soup

7 €

*Fancy salad with sherry dressing and pan fried
goat cheese medallions with bacon*

9 €

*Tender braised pork cheeks with a fine herbs
vinaigrette and a salad*

10 €

*Beef Carpaccio with a pesto marinade
and grated parmesan*

10 €

Scallops on top of sautéed asparagus and morels

12 €

Main Courses

*Tender braised oxtail in a red wine sauce with
vegetables, served with rosemary potatoes*

18 €

*Supreme of guinea fowl with an asparagus risotto
and a fine herbs jus*

20 €

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

21 €

*Veal steak served with white asparagus wrapped
in a pancake and a white wine sauce*

23 €

*New Zealand lamb rack with braised garlic,
a vegetables and potatoes au gratin*

24 €

*Fillet of wild caught hake with asparagus ragout
and pasta*

20 €

*Monk fish medallions with a saffron sauce,
spinach and risotto*

22 €