

Starters

Creamy pumpkin soup with lemongrass and prawn tails

8 €

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

9 €

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

10 €

Scallops on top of balsamic lentils with beetroot

12 €

Pigeon terrine with foie gras and pumpkin chutney

14 €

Main Courses

Tender braised venison ragout served with an apple stuffed with cranberries and papardelle

18 €

Supreme of guinea fowl with a fine herbs jus, vegetables and potato gnocchi

18 €

Veal steak with a creamy mushroom sauce, vegetables and rosemary potatoes

21 €

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

21 €

Leg of venison with a juniper sauce, vegetables and potatoes au gratin

22 €

Fillet of wild caught hake with a saffron sauce, spinach and risotto

20 €

Monk fish medallions with ratatouille and rosemary potatoes

23 €