

Starters

Chef's petit Bouillabaisse with fish fillets

9 €

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

9 €

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

10 €

Caramelized foie gras with a pumpkin chutney

12 €

Scallops with balsamic lentils and beetroot

12 €

Main Courses

*Oxtail braised with red wine and vegetables,
served with rosemary potatoes*

18 €

*Supreme of guinea fowl with a mushroom sauce
and a potato & leek cake*

19 €

*Roast Iberian pork with a red wine sauce,
vegetables and gnocchi*

19 €

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

21 €

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

24 €

*Fillet of Norwegian winter cod on top of creamy
sauerkraut with rosemary potatoes*

19 €

*Fillet of wild caught hake with an herb sauce,
spinach and tagliatelle*

20 €