

### *Starters*

*Carrot & curry soup with prawn tails*

*7 €*

*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 €*

*Scallops on top of balsamic lentils with beetroot*

*12 €*

*Caramelized foie gras with a pumpkin chutney*

*12 €*

### *Main Courses*

*New Zealand lamb shank braised with  
ginger & paprika and served  
with rosemary potatoes*

*18 €*

*Roast Iberian pork with a red wine sauce,  
vegetables and potatoes au gratin*

*19 €*

*“Saltimbocca” - Veal escalope with sage and  
Serrano ham, served with vegetables and gnocchi*

*21 €*

*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 €*

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

*24 €*