

CULINARY MENU

W E D N E S D A Y , 2 2 ^{N D} O C T O B E R 2 0 2 5

salted butter | spring leek spread

selection of colorful salads from the buffet
dressings

COLD STARTERS

vitello tonnato

vegetable anti pasti
vegetables | sprouts | peanut

SOUPS

celery consommé
vegetable dumpling

smoked cream of bell pepper soup
croutons

HOT STARTERS

king prawn
wok vegetables | crab chip

baked champignons
roasted lamb's lettuce | Sauce Tartar

MAIN COURSES

roasted saddle of lamb
polenta | beans with bacon

slice of salmon
potato | caviar | pumpkin

samosas
falafel | hummus

DESSERT

lemon cupcake
strawberry sorbet

selection of cheese | chutneys | mustard | bread and baguette

DINNER MENU

W E D N E S D A Y , 2 2 ^{N D} O C T O B E R 2 0 2 5

salted butter | spring leek spread

selection of colorful salads from the buffet € 12,50
dressings

COLD STARTERS

vitello tonnato € 19,20

vegetable anti pasti € 14,50
vegetables | sprouts | peanut

SOUPS

celery consommé € 8,50
vegetable dumpling

smoked cream of bell pepper soup € 8,50
croutons

HOT STARTER

king prawn € 21,00
wok vegetables | crab chip

baked champignons € 16,50
roasted lamb's lettuce | Sauce Tartar

MAIN COURSES

"Wiener Schnitzel" € 27,50
veal escalope | French fries | cranberries

roasted saddle of lamb € 34,00
polenta | beans with bacon

slice of salmon € 32,00
potato | caviar | pumpkin

samosas € 18,00
falafel | hummus

DESSERT

lemon cupcake € 14,50
strawberry sorbet

selection of cheese | chutneys | € 14,50
mustard | bread and baguette