

APPETIZER

ALL APPETIZERS CAN BE SELECTED EITHER AS A MENU (UP TO 70 PEOPLE)

OR

AS FLYING FINGERFOOD (UP TO 100 PEOPLE)

#

ROAST BEEF I CELERY I GRANNY SMITH I WALNUTS

PINK ROASTED ROAST BEEF WITH WALDORF SALAD AND ROASTED WALNUTS

#2

PREMIUM SMOKED SALMON | ORANGE | FENNEL | WHISKEY | BRIOCHE

MARINATED SMOKED SALMON WITH PUMPKIN-ORANGE CONFIT, MARINATED

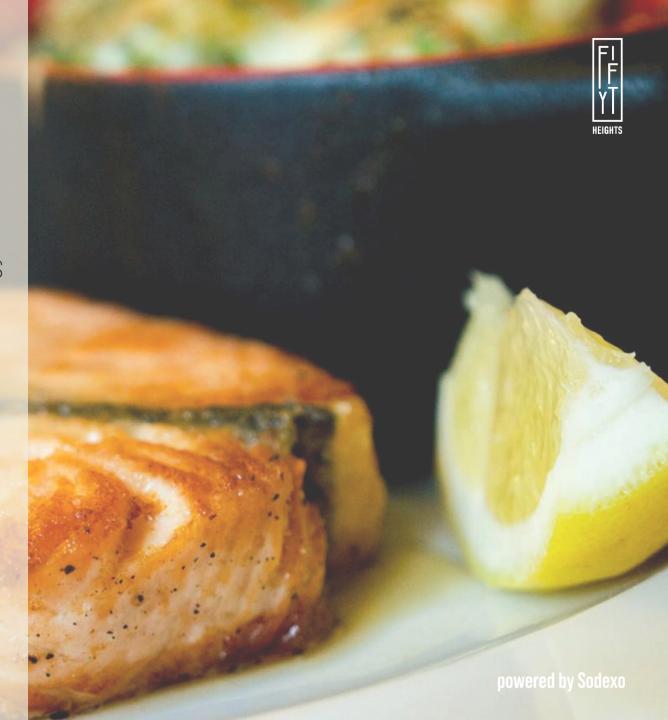
FENNEL, SPICY WHISKEY AND PULLED BRIOCHE

#3

CASHEW | BRITTLE | CRANBERRIES | RED WINE | WILD MUSHROOMS

BRITTLE ROLLS WITH CASHEW CREAM, CRANBERRY-RED WINE RAGOUT AND

FRIED WILD MUSHROOMS



MAIN COURSE

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PIKE-PERCH FILLET I HORSERADISH I COLORFUL CARROTS I POTATO
FRIED PIKE-PERCH FILLET WITH HORSERADISH, MASHED POTATOES AND THREE
KINDS OF CARROTS

#2

"COQ AU VIN" I PINOT NOIR I SHALLOTS I PEAS I PARSLEY
BRAISED CORN-FED CHICKEN LEG IN SHALLOT SAUCE, PEA PUREE AND TWO KINDS
OF PARSLEY

#3

GNOCCHIS | BLACK SALSIFY | LEMON | DRIED TOMATO | GRANVEGANO
FRIED GNOCCHIS WITH DRIED TOMATOES, BLACK SALSIFY, LEMON SAUCE AND
GRANVEGANO



DESSERT

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#1

BLACKBERRY | CURRANT | BLUEBERRY | AGAVE | CORNFLOWER | DATE

CRUMBLE OF DATES, HAZELNUTS AND ORANGE WITH RED BERRY CREAM AND

AGAVE SYRUP

#2

DARK CHOCOLATE | SPONGE CAKE | JELLY | COCONUT

CHOCOLATE TART WITH JUICY SPONGE CAKE, COCONUT PUREE AND CHOCOLATE
JELLY

#3

CHAMPAGNE | PEACH | RASPBERRY | YOGHURT

CITRUS FRUIT MOUSSE WITH CHAMPAGNE, PEACH CREAM, YOGHURT CRUMBLE AND RASPBERRY SAUCE



