

## **APPETIZER**

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

OR

AS FLYING FINGERFOOD (UP TO 100 PEOPLE)

#1

GRILLED ST. SCALLOP ON PAELLA SALAD "MARISCA" AND SAFFRON MAYONNAISE

(F) UM AM AE AU BM BC AF AC AY 22 23

#2

CORN-FED CHICKEN BREAST "TANDOORI STYLE" ON MARINATED SPINACH AND TOMATO SALSA

(G) AU BM BC AM AE AN SA SW SH SC 22 23

#3

FOAM SOUP WITH FRANKFURTER GREEN SAUCE HERBS WITH OAT CREAM, THREE KINDS OF COLORFUL BEAN SEEDS AND PUMPERNICKEL CRUMBS

(VN) AW UW GO GB NR GS AU BM BC AN SA AP AS AY 22 23



## **MAIN COURSE**

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

OR

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FRIED SALMON TROUT FILLET TARRAGON OIL WITH POTATO — CELERY PUREE AND CELERY

(F) AF AUBM BC AY AM 22 23

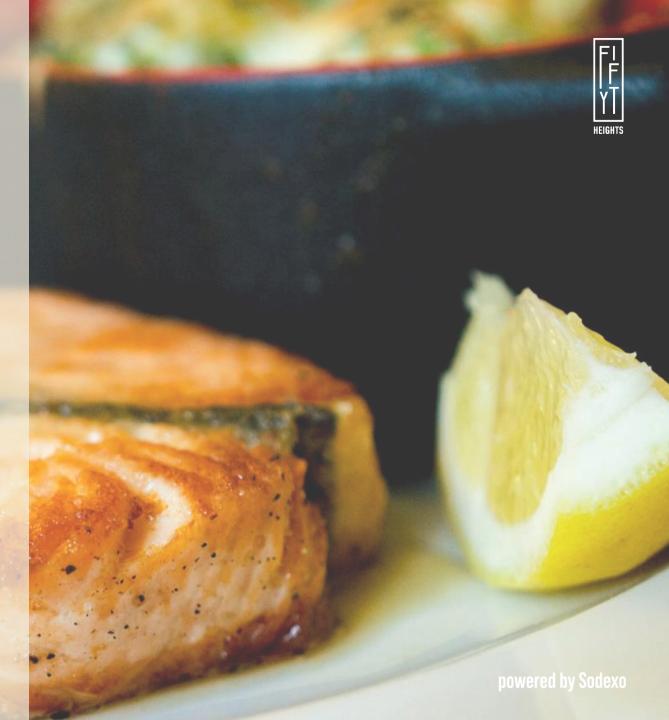
#2
BRAISED OX SHOULDER IN PINOT NOIR SAUCE, CREAMED SAVOY CABBAGE
AND EGG SPAETZLE

(R) AW UW AM AU BM BC AY AE 22 23

VEGAN LENTIL - NUT - RAGOÛT WITH PARSLEY ROOT, CABBAGE SPROUTS

AND WHOLEMEAL SPIRAL NOODLES

(VN) AW UW GO AU BM BC AN SA AP AS AY 22 23



## **DESSERT**

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

OR

AS FLYING FINGERFOOD (UP TO 100 PEOPLE)

#1

CARAMELIZED RASPBERRY TART WITH HAZELNUT CREAM AND ORANGE CONFIT (VN) AY AU AN SH SW 22

#2
CREAM CHEESE TERRINE WITH BERRIES, VANILLA AND LEMON JELLY
AW UW AM AU AY AN SA SH SW AE 22

#3

PISTACHIO SPONGE CAKE WITH MASCARPONE – LIME MOUSSE AND CHOCOLATE CRUMBLE

AMAE AW UW GO AN STSA AU AS AC 22



