

STARTERS

GUINEA-FOWL SOUP, VEGETABLES, MEAT RAVIOLI	2.900FT
COLD STRAWBERRY SOUP, VANILLA ICECREAM	2.590FT
GREEN PEAS SOUP, POCHED EGG, SERRANO CHIPS	3.300FT
GRILLED SCAMORZA, STRAWBERRY, MESCLUN, ELDERBERRY	4.800FT
GOOSE LIVER PATE, RASPBERRY SORBET, MILK-LOAF	6.500FT
GARLIC PRAWNS, „PIRI-PIRI”	4.800FT
ROMAINE, GRILLED CHICKEN BREAST, PARMESAN, SERRANO HAM CHIPS	4.400FT

Main Courses

PANKO BREADED COD FILET, GREEN PEAS PUREE, POTATO, PARSLEY	8.800FT
BLACK MUSSEL, WHITE WINE SAUCE, HOME-MADE TAGLIATELLE	7.200FT
SOUS VIDE PORK TENDERLOIN, PUMPKIN RATATOUILLE	6.700FT
MANGALICA PORK LOIN, NEW POTATO STEW, SOUR CREAM	5.600FT
CHICKEN KIEV BREAST, VANILLA - GREEN PEA RISOTTO	6.700FT
GRILLED DUCK BREAST, GREEN PEPPER, STRAWBERRY SOUCE, GRILLED ASPARAGUS, MASHED POTATOES WITH GOAT CHEESE	7.900FT
SPINACH RICOTTA RAVIOLI, PARMESAN	4.400FT
GIANT SHRIMP, MANGO CHUTNEY, GINGER, MASHED POTATO, POK CHOI	11.700FT

STEAKS:

RIB-EYE (CCA 300GR)	10.500FT
BLACK ANGUS (CCA 225GR)	13.900FT

SIDES:

MASHED POTATO	2.500FT
SPICY SWEET POTATO	2.500FT
GRILLED VEGETABLES	2.500FT
GRILLED GREEN ASPARAGUS	2.500FT

SAUCES

PEPPER	1.200FT
CHEDDAR	1.200FT
HOLLANDAISE	1.200FT

DESSERTS

ICE-CREAM	1.900FT
CLASSIC CHEESECAKE, STRAWBERRY	2.700FT
<i>CHILI-CHOCOLATE SOUFLÉ, STRAWBERRY ICE-CREAM</i>	2.200FT
BAKED PANCAKE, CURD, RHUBARB, BLUBERRY	2.700FT
CHEESE PLATE, FRUITS AND SEEDS	3.800FT
TAPIOCA PUDDING, MANGO PUREE	2.370FT