

Starters

Creamy Asparagus Soup

7 €

*Fancy Salad with Sherry Dressing and
Pan Fried Goat Cheese Medallions
Coated with Bacon*

10 €

*Our Homemade Marinated Salmon with an
Asparagus Salad and a Honey & Mustard Sauce*

12 €

Scallops with Sauteed Asparagus and Mushrooms

13 €

Main Courses

*Tender Braised Oxtail with a Redwine Sauce,
Vegetables and Potatoes au Gartin*

19 €

*Supreme of Guinea Fowl with Asparagus,
Mushroom Risotto and a Watercress Sauce*

21 €

*Fillet of Beef with a Pepper Corn Sauce,
Vegetables and Potatoes au Gratin*

23 €

*Monk Fish Medallions with an
Asparagus Ragout and Pasta*

25 €

Desserts

*Marinated Strawberries with a Yogurt Foam
and Mousse au Chocolat*

7 €

A Selection of Refreshing Sorbets

7 €

Assorted Homemade Sweets

9 €