

Starters

Chef's Bouillabaisse with Fish Fillets

10 €

Homemade Meat Raviolis with Mushrooms à la crème

12 €

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

Our Homemade Marinated Salmon with a Honey & Mustard Sauce and a Salad Bouquet

14 €

Pan Fried Scallops with Balsamico Lentils

16€

Main Courses

Tender Braised Ox Cheek in a Red Wine Sauce with Savoy Cabbage and Pan Fried Bread Dumplings

22 €

Supreme of Guinea Fowl with a Watercress Sauce, Vegetables and Potatoes au Gratin

22 €

Pulled Leg of Lamb with Green Beans and Fine Herbs Potatoes

23 €

Veal Steak with an Onions & Mustard Crust, Vegetables and Potatoes au Gratin

24 €

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

26 €

Fillet of Norwegian Winter Cod with Creamy Sauerkraut and Fine Herbs Potatoes

22 €

Pan Fried Monk Fish Medallions with a White Wine Sauce, Spinach and Saffron Risotto