

Starters

Creamy crab soup with prawn tails

9 €

Our homemade marinated salmon with a honey & mustard sauce and a salad bouquet

10 €

Fancy salad with Sherry dressing and pan fried goat cheese medallions coated with bacon

10 €

Scallops with balsamic lentils and beetroot

12 €

Caramelized Foie Gras with pumpkin chutney

12 €

Main Courses

Lamb shank braised in the oven with vegetables and potatoes

18 €

Supreme of Guinea fowl with glazed pearl onions and a potato & leek cake

19 €

Roast Iberian pork with a red wine sauce, vegetables and potatoes au gratin

20 €

Veal steak with a mushroom sauce, vegetables and potatoes au gratin

21 €

Fillet of Beef with a green pepper sauce, vegetables and potatoes au gratin

22 €

Filet of Norwegian Winter Cod "SKREI" with creamy potatoes and green asparagus

19 €

Monk fish medallions with a saffron sauce, spinach and risotto

23 €