



Table D'Hôte Menu

Multiple Course Tasting Menu

A Culinary Discovery Tour

€ 44,95 pp

To Start

Amuse Bouche

Small Ceasar Salad wit Crispy Bacon & Parmesan Cheese

Duet of Foie Gras on a Small Salad with Poached Pear

**Poached Green Asparagus with Home Smoked Salmon
& Wholegrain Hollandaise Crème**

Champagne Sorbet

Main Course

**Fresh Cod on Aromatic Vegetables & Preserved Ginger in Philo Pastry
and Lemon Grass Beurre Blanc**

Fillet of Venison on Gratin Dauphinoise, Pickled Red Cabbage and Cherry Sauce

Dessert

Grand Dessert

A selection of our desserts