

Menu suggestion II 2018

Starter

Crispy Calamari with skordalia and saffron lentils ^{GAC}

or

Feta with almond crackling, tomatoes-green onion-carpaccio and olive cream ^{GH}

Soup

Broccoli-curry soup with walnuts ^{GH}

Main Course

Seabass filet with zucchini-chestnut-vegetables, saffron basmati rice and sauce aioli ^{DC}

or

Bio-beef steak with carrot-pea-vegetables, oregano-potatoes and eggplant-straw ^{OL}

or

Eggplant stuffed with ratatouille with tomato-cream and buffalo mozzarella ^{AG}

Dessert

Berry -tiramisu with orange-carpaccio ^{ACGH}

or

Two kinds of mousse au chocolat with pumpkin-almond-cracknel and raspberry-cream ^{AGCH}

3 course menu € 32,- p.p.

4 course menu € 37,- p.p.

Cover € 1,90 p.p.