

## **Group menus autumn 2024**

**Menus valid 2.9 – 21.11.2024**

For groups of 12 persons or more and only by pre-order.

**One mutual menu choice per group.**

**Allergies and special diets will be taken into consideration.**

**Final number of fish and meat main courses and possible allergies or special diets should be informed at latest 3 days in advance**

### **Menu 1**

Lobster soup

*with lemon crème and hand peeled shrimps*

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Grilled beef sirloin

*with port wine sauce, Pommes Anna,  
Jerusalem artichoke purée and seasonal  
vegetables*

Or

Lightly smoked char

*with champagne sauce, Pommes Anna,  
Jerusalem artichoke purée and seasonal  
vegetables*

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Chocolate truffle cake

*with sea buckthorn berry mousse and  
blueberry sorbet*

**45,00 €**

### **Menu 2**

Mushroom toast

*with prosciutto and parmesan*

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Grilled beef sirloin

*with port wine sauce, Pommes Anna,  
Jerusalem artichoke purée and seasonal  
vegetables*

or

Lightly smoked char

*with champagne sauce, Pommes Anna,  
Jerusalem artichoke purée and seasonal  
vegetables*

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Autumn Pavlova

*with apple compote and candied nuts*

**45,00 €**

**2-course menu – 9,00€ off the price**

**We reserve the right to changes in our menus.**