

Suggestions

Starters

Butternutsoup: coriander/coconut/smoked salmon	€9,50
Bruschetta: tomato/ parma ham (4 pcs)	€12,50
Duo of wild paté: chicory & onion jam/ toast	€15,50
Salmon tartare: seaweed/ cucumber/ apple/ toast	€14,50

Main course

Venison fillet: poivrade sauce/chicory/ celeriac/ apple/ cranberries/wild mushrooms/ croquets	€28,50
Pheasant fillet: chicory/ cognac sauce/ wild mushrooms/ green cabbage with bacon/ croquettes	€27,50
Duo of venison & pheasant: chicory/ wild mushrooms/ green cabbage with bacon/apple/ cranberries/croquets	€29,50
Venison & wild boar stew: chicory/apple/ cranberries/ croquettes	€25,50
Cod fillet: spinach/ beurre blanc sauce with green herbs/ tomato/ mashed potatoes	€28,50
Gratinated fish stew: salmon/ cod/ coalfish/ prawn/ sole/ julienne vegetables/ mashed potatoes	€24,50
Stuffed chicken: mozzarella/ sun-dried tomato/ serrano ham/basil/ mushrooms/ zucchini/ cognac sauce/ croquettes	€24,50
Chicken tikka masala: prepared on a traditional way, served with rice	€22,50
Baked butternut polenta (veggie): wild mushrooms/green asparagus/broccoli/roasted vegetable gravy	€22,00

Dessert

Brownie: crème of caramel chocolate/ citrus crème	€9,50
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Cocktails & Gin

Moscow mule: vodka/ ginger ale/ lemon	€10,50
Lazy Red cheeks: vodka/ lemon/ sugar/ raspberry/ violet syrup	€9,50
Martin Miller's Gin: flavorful gin with fruity aromas and a spicy finish	€10,50