



LUNCHTIME MENU

STARTERS

Onion soup with poached egg and gratinated cheese crust
Macaroni casserole with “ragoût” and Grana Padano
Grilled lettuce hearts with cod and young garlic shoots

MAIN COURSE

Hake fillet with “beurre blanc” made from herring roe
Beef cannelloni with truffled béchamel
Mountain rice with chicken and pak choi
Sea bass with black salt and vegetables

DESSERTS

White chocolate panna cotta with red fruits
Fruit with tangerine sorbet
Chocolate and almond cake
Banana and coconut pie

26,50€

INCLUDES DRINK (ONE DRINK INCLUDED PER PERSON), DESSERTS OR COFFEE (VAT INCLUDED)
