

A LA CARTE

STARTERS

| | |
|---|--------|
| AVOCADO AND CUCUMBER SOUP WITH CROUTONS <i>(VEGAN / VEGETARIAN / GLUTEN & DAIRY FREE)</i> | 6 |
| PEARL BARLEY SALAD WITH ROOT VEGETABLES <i>(VEGAN / VEGETARIAN / GLUTEN & DAIRY FREE)</i> | 8 |
| PAN FRIED SCALLOPS WITH POTATO CREAM AND LEEK | 9 |
| POTATO GNOCCHI, GINGER CARROT PUREE AND PRAWNS | 8 / 14 |
| BEEF CARPACCIO WITH TRUFFLE MAYONNAISE | 9 |

MAINS

| | |
|--|----|
| ROAST BUTTERNUT SQUASH LASAGNA <i>(VEGAN / VEGETARIAN / GLUTEN & DAIRY FREE)</i> | 13 |
| PAN FRIED SEA BASS, ALMOND CRUST, POTATO, RED CHICORY SALAD AND ORANGE SAUCE | 21 |
| GRILLED SALMON, ROASTED CAULIFLOWER AND LEMON GRASS MAYONNAISE | 18 |
| PORK LOIN, SPECK AND SAGE WRAPPED, ASPARAGUS, ROAST BABY POTATO WITH RED WINE SAUCE | 19 |
| RACK OF LAMB, COUSCOUS, AUBERGINE AND RED PEPPERS SAUCE | 22 |
| BEEF FILLET, MUSHROOM, SPINACH PURÉE AND MARASCHINO SAUCE | 28 |

DESSERT

| | |
|---|----|
| SOUP OF FRUITS | 7 |
| FONDANT BLACK FOREST, VANILLA ICE CREAM, SOUR CHERRY COULIS | 7 |
| PISTACHIO TIRAMISU | 8 |
| GRAND MARNIER CRÈME BRULÉE | 8 |
| ITALIAN AND ENGLISH CHEESE PLATTER | 10 |