



Restaurant menu

Starters

<i>Smoked duck salad with apple chutney and a poached egg</i>	85.-
<i>Smoky prawn tails with smoked salmon tartar and raspberry balsamic dressing</i>	95.-
<i>Roasted scallops with lemon risotto and cauliflower puree</i>	130.-
<i>Bœuf à la tartar with a quail egg and Parmesan sauce</i>	125.-
<i>Fried foie gras with apricot jam and grape confit</i>	135.-
<i>Fish platter – cold smoked salmon rolls, spicy sprat canapé, tiger prawn tails and marinated lamprey (with marinated onion and garlic, cherry tomato and capers)</i>	155.-
<i>Meat platter – roast beef and horseradish rolls, smoked pork fillet, chili chicken and peppered lard (with pickles and pickled garlic and mushrooms)</i>	155.-

Soups

<i>Soup of the day (Chef's special)</i>	45.-
<i>Creamy mushroom soup under puff pastry</i>	60.-
<i>Fish broth with mussels and vegetables</i>	60.-

Vegetable dishes

<i>Ratatouille (made using pumpkin seed oil)</i>	55.-
<i>Warm vegetable salad with mixed seeds and mango dressing</i>	60.-
<i>Chanterelle risotto with vegetables, herb pesto and bean sprouts</i>	70.-



Mains

- Roasted duck breast fillet with artichoke salad, pumpkin and cream cheese puree and a red wine and cherry sauce* **160.-**
- Baked lamb shank with a Savoy cabbage and goat's cheese roll, vegetable terrine and a Calvados and goat's cheese sauce* **180.-**
- Beef tenderloin baked in a balsamic glaze and served with parsnip and potato bake, a wild mushroom spring roll and a beetroot sauce* **190.-**
- Grilled ostrich fillet with herbs, a potato and spinach fondant ratatouille and a pomegranate and cowberry sauce* **195.-**
- Baked flounder with mashed potatoes, vegetable spring roll & shrimp & cream cheese sauce* **135.-**
- Baked pike perch and shrimp rolls with asparagus and tomato risotto and a saffron and cream cheese sauce* **160.-**
- Grilled salmon fillet with paprika-paksoy salad & fennel sauce* **155.-**

Desserts

- C' Est La Vie Ice cream & sorbet selection* **65.-**
- Bailey's crème brûlée with raspberry sorbet and blueberry melba* **65.-**
- Chocolate fondant with green apple ice cream and strawberry sauce* **70.-**
- Sea buckthorn berry and goat's cheese cake with pineapple and lime sorbet and sea buckthorn berry syrup* **70.-**
- Warm Brie with a halva truffle and raspberry jam* **70.-**