

TASTING MENU

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Goat cheese au gratin on crispy toast
with plum chutney

■ Home made turkey broth

with meat, vegetables and wide noodle

Top Blade steak with vegetable concasse

served with grilled polenta and parmesan

Czech and Italian Cheese selection

Strawberry consommé

with ice yoghurt, oranges and almonds

Tasting Menu

495,-

Apperitiv - Rosé Royal oporto with Club soda comes with the tasting menu complimentary

STARTERS AND SALADS

Fine slices of Roast deer - back

90,-

served with cranberry jelly and orange segments

Braseola stuffed with goat cheese

90,-

served with marinated salad of lentils and maize and herb toast with pancetta

■ Carpaccio of Nowergian Salmon

110,-

served with lime marinade, ruccola, cherry-capers and tomatoes

Caesar Salad with Croutons and Parmesan

98,-

with Chicken

40,-

with Salmon

70,-

Goat cheese au gratin on crispy toast

80,-

with plum chutney

SOUPS

Mushroom Soup 

40,-

with Garlic and Bread

■ Home made turkey broth

40,-

with meat, vegetables and wide noodle

Cream of peas





40,-

with bacon cake and cinnamon





MAIN COURSES

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Trout fillets with green beans and almond butter served with mashed potatoes	215,-
Turkey roll on an asparagus bunch with carrot puree and dried tomatoes, served with potato rösti	195,-
 Roasted Chicken breast stuffed with tiger prawns served with oven baked cilantro-squash, bacon and au-gratine potatoe puré	195,-
 Tender Veal Ossobuco served over italian saffron rizotto Description: Ossobuco is a Milanese specialty of cross-cut veal shanks braised with vegetables, white wine and broth	245,-
 Grilled tenderloin of pork served over Oyster Mushroom and potatoe gnocchi	225,-
Roast Rabbit Leg confit with onion, garlic and bacon served with spinach-gnocchi	195,-
Roast Sirloin of Beef with Sour Cream Sauce 	155,-
served with bread dumplings, cranberries on a slice of lemon	
Roast pork with steamed cabbage and a mix of dumplings	155,-
Beef Steak on Coloured Pepper with roasted maize and Jalapeno Peppers served with french fries	355,-
Top Blade steak with vegetable concassé served with grilled polenta and parmesan	225,-
Spaghetti with sea food, tomatoes and basil	155,-
Grilled Vegetables with Mushroom-Couscous	135,-

DESSERTS AND CHEESE

 Duet of chocolate mousse and chocolate sponge served with light fruit salad and caramel lattice	80,-
Forester's Pancakes 	70,-
Strawberry consommé with ice yoghurt, oranges and almonds	80,-
House-made pear strudel with vanilla sauce	70,-
Selection of Ice Creams and Sorbets – 1 portion	15,-
Czech and Italian Cheese selection	90,-