



## **Table D'Hôte Menu**

**Multiple Course Tasting Menu**

**A Culinary Discovery Tour**

**€ 44,95 pp**

### **To Start**

**Amuse Bouche**

**Small Ceasar Salad wit Crispy Bacon & Parmesan Cheese**

**Duet of Foie Gras on a Small Salad with Poached Pear**

**Poached Green Asparagus with Home Smoked Salmon  
& Wholegrain Hollandaise Crème**

**Champagne Sorbet**

### **Main Course**

**Fresh Cod on Aromatic Vegetables & Preserved Ginger in Philo Pastry  
and Lemon Grass Beurre Blanc**

**Fillet of Venison on Gratin Dauphinoise, Pickled Red Cabbage and Cherry Sauce**

### **Dessert**

**Grand Dessert**

**A selection of our desserts**