

First courses

Goulash soup	2.600,-
Duck liver paté, pear, walnut	3.000,-
Cheese and ham plate	3.200,-

Main courses

Seasonal risotto	4.000,-
Vegetable casserole	4.200,-
Mackerel, tabbouleh	5.000,-
Beef cheek stew, home made dumplings, sheeps cottage cheese	5.000,-
Steak, potatoes, brussels sprout, onion cream	9.800,-

Dessert

Darc chocolate maquise, tonka bean, white chocolate ganache, plum	2.300,-
Coconut, passionfruit, meringue	2.300,-