
GROUP MENU

3 course menu € 32,50
choice of:

STARTERS

Vitello tonato

slowly cooked veal with tuna mayonnaise and capers

Ceviche of swordfish

with marinated prawns, crudite of fennel and tempura of salicornia

Croquet of green asparagus and mozzarella

on a tartar of pomodori with nut salad and basil mayonnaise

Hoisin duck breast served in rice pancakes

with and sour cucumber and a dressing of orange and red pepper

MAIN COURSES

Red bass fillet

with lasagna of tomato, courgette and eggplant with antiboise and chorizo crisps

Irish beef steak

with chicory in parmaham, potato tart and mustard balsamic gravy

Stuffed quail

with a mince of truffle and mushrooms, duck hock confit, spinach, potato mousse and red wine sauce

Tart of filo dough and grilled vegetables

with tomato risotto and portobello gratin

DESSERTS

Coffee with homemade sweets

(choice of: coffee, cappuccino, caffè latte, espresso, tea and fresh mint tea)

Crème brûlée of Dutch butter candy

with whiskey orange ice cream

Marinated strawberries

with basil, aceto balsamic and limoncello sorbet

European cheeses

with fig compote and raisin bread

