



Walking Dinner

Groups of 20 persons or more can choose a walking dinner, which are small dishes served on side plates.

The walking dinner starts at 5 courses, with an option for more.

Vitello tonato

slowly cooked veal with tuna mayonnaise and capers

ΩΩ

Terrine of sole and prawns

with salad of paksoi and garlic lemon dressing

ΩΩ

Sashimi of beef tenderloin

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

ΩΩ

Croquet of green asparagus and mozzarella

on a tartar of pomodori with nut salad and basil mayonnaise

ΩΩ

Tomato Gazpacho

with tartar of avocado and crayfish

ΩΩ

Grilled tuna

with roseval potato, large ratatouille and antiboise

ΩΩ

Tart of filo dough and grilled vegetables

with tomato risotto and portobello gratin

ΩΩ

Irish beef steak

with chicory in parmaham, potato tart and mustard balsamic gravy

ΩΩ

Baked rack of lamb

with grilled roseval, coarsely ratatouille and roasted garlic gravy

ΩΩ

Skin fried sea bream

with couscous, baked pods, dried tomatoes and ras el hanout sauce

ΩΩ

Marinated strawberries

with basil, aceto balsamic and limoncello sorbet

ΩΩ

Crème brûlée of Dutch butter candy

with whiskey orange ice cream

Costs per person;

5 courses: €35,50

6 courses: €42,50

7 courses: €50,50

8 courses: €57,50