



MENU

STARTERS

BEEF CARPACCIO WITH TRUFFLE CREAM AND PINE NUTS

SCAMPI TERHILLS
PAN-FRIED SCAMPI WITH A RICH TOMATO SAUCE

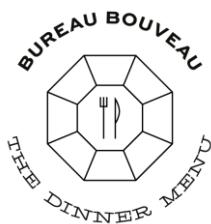
SALAD OF SMOKED SALMON AND CRAYFISH

RAVIOLONI WITH REYPENAER CHEESE AND TOMATO CHUTNEY

SOUPS

LIGHT AND REFRESHING CHICKEN SOUP WITH CORIANDER AND SOBA NOODLES

CREAMY CARROT SOUP WITH A TOUCH OF GINGER



MAIN COURSES

NORMANDY-STYLE GUINEA FOWL SUPREME

RENDANG OF LAMB WITH FRIED JASMINE RICE

TROUT FILLET, PAN-FRIED WITH ALMOND BUTTER

OVEN-BAKED STUFFED ROUND ZUCCHINI
VEGETARIAN

DESSERTS

PANNA COTTA WITH RED FRUITS

CHOCOLADE DELICE

BOUDOIR TIRAMISU

CHEESE PLATTER



3-COURSE MENU / €59,95

STARTER
MAIN COURSE
DESSERT

4-COURSE MENU / €65,95

STARTER
SOUP
MAIN COURSE
DESSERT

5-COURSE MENU / €76,95

STARTER
SOUP
MAIN COURSE
CHEESE PLATE
DESSERT

WINE PAIRINGS

3-COURSE MENU	€28,50
4-COURSE MENU	€38,00