

WEDDING AND EVENTS

WELCOME SNACKS

Green gazpacho shots with pineapple salsa
Goat cheese tartlets and raspberry
Lightly salted whitefish with horseradish cream
Whitefish caviar cornets with seasonal salted cucumber
Duck liver Pate with celery jam

COLD APPETIZERS

Baguette and seeded bread, salted butter
Seasonal salted cucumbers
Marinated olives and cheese
Burrata cheese and tomato-onion salad with basil pesto
Wartmelon and avocado salad with prawns (prawns separately)
Trout tartare with herbs cream
Tuna carpaccio with chili mayo and marinated radish
Classic Beef tartare with bread crisps

MAIN COURSE

Fish option - Halibut beurre noisette with creamy seaweed sauce
Meat option – Grilled venison with pepper demi sauce
Main dishes will be served with potato mash, grilled broccoli salad and marinated kohlrabi.

Vege option – Taleggio ravioli with marinated Cherry tomatoes
Children – Crispy chicken with potato mash and cucumber

DESSERT

Cake serving

menu 115€

Chef de cuisine
Dmitri Fjodorov