

DAILY MENU

9.9. - 13.9.2024

SERVED EVERY DAY FROM 11:00 TO 15:00

SOUP

CREAMY MUSHROOM AND DILL SOUP / 65,-
| 250 ml | dill | potato | eggs | cream |
| mushrooms |

SPICY CHICKEN / 65,-
| 250 ml | chicken broth | chilli | ginger |
| cilantro | rice noodles | vegetables julliene |

MAIN COURSE

FRIED CHEESE / 169,-
| 100 g | breaded gouda | boiled potato |
| chive | tartar sauce | cucumber salad |

BEEF RIB / 199,-
| 150 g | beef rib | mashed potatoes |
| port sauce | wild broccoli | horseradish |

CHICKEN ROLL / 179,-
| 150 g | chicken roll | gouda | dried tomato |
| jasmine rice | chicken juice |

HORSERADISH SAUCE / 169,-
| 150 g | beef shoulder | horseradish sauce |
| dumplings |

DUCK BREASTS / 245,-
| 170 g | duck breast | potato carrot puree |
| shallot | demi glace sauce |
| goat croquettes |

À LA CARTE

BEEF CONSOMMÉ / 89,-
| 250 ml | beef broth | root vegetables |
| liver dumpling |

SIRLOIN / 249,-
| 150 g | savory sauce | beef | dumpling |
| cranberry target |

DUCK / 299,-
| 150 g | duck meat | red cabbage |
| cranberries | potato dumpling | meat juice |

TENDERLOIN / 699,-
| 200 g | beef tenderloin | baked potatoes |
| beans | cognac sauce |