


## Group menu 2 (starting from 8 persons)




Per person	€ 35,50
Without dessert	€ 31,50

### 1<sup>st</sup> course



**Tapas platter 'Deluxe'** Bread with red tapenade, shrimps with garlic and lemon, olives, smoked almonds, 'pinchos' with goat cheese, serrano ham and grilled pepper, tuna sashimi with wasabi and soy, coppa di Parma, smoked Scharzwald ham, mini tomatoes and 2 cheeses

### 2<sup>nd</sup> course


Pancakes with lukewarm Chinese duck, cucumber and hoisin sauce 


Lukewarm grilled vegetables with olive oil and smoked sea salt   



Vietnamese fishcakes with a yoghurt, cucumber and coriander sauce



Salad with feta, watermelon, mint and cucumber  

### 3<sup>th</sup> course


4 Mini 'slavinken' with potato-herb mash and gravy 




Thai salad with beef tenderloin, green beans and cashew nuts 

Homemade fries with mayonnaise  

Truffle risotto with mushrooms, rocket and Parmesan cheese  

### Dessert

Banana-almond cake with white chocolate and red fruit 

 = vegetarian  = lactose free  = gluten free

DINNER