

### **Menu I**

Amuse Bouche

Venison consommé  
with small vegetables and sliced pistachio pancake  
\*

Breast of barbarie-duck roasted until pink  
in a cranberry sauce  
apple red cabbage and potato gratin  
\*

Mousse of williams pear  
on a vanilla spume and williams pear-sorbet

EUR 48,00

### **Menu II**

Amuse Bouche

Salmon tartar with chives sour cream  
caviar and potato fritter  
\*

Cream of chervil soup  
with roasted scallop  
\*

Angus- beef filet roasted until pink  
gratinated with a horseradish-mustard crust  
on a red wine gravy  
leaf spinach and gnocchi  
\*

Opéra of cassis and yoghurt  
on a yoghurt sauce with cassis sorbet

EUR 69,00

### **Menu III**

Amuse Bouche

Cream of lobster soup  
with tarragon and roasted prawn  
\*

Monkfish medaillons  
in a basil sauce  
sugar snaps and two sorts of rice  
\*

Mousse of williams pear  
on a vanilla spume and williams pear-sorbet

EUR 55,00

### **Menu IV**

Amuse Bouche

Tartlett and praline of goose liver  
with celery, lamb's lettuce and truffles vinaigrette  
\*

Arctic char filet  
on a pumpernickel fumet and glazed leek  
\*

Saddle of venison medaillons roasted until pink  
in a juniper-lime-gravy  
Quince cabbage and curd-potato-dumpling  
\*

Opéra of cassis and yoghurt  
on a yoghurt sauce with cassis sorbet

EUR 79,00