

2 DISHES 288,-

3 DISHES 338,-

STARTERS

GREEN ASPARAGUS - SHRIMP - LOBSTER CREAM

**TARTAR - PICKLED ONIONS - CRISPY POTATO
PIMENT D'ESPELETTE CREAM.**

**CRAYFISH TAIL SALAD WITH MAYO - LETTUCE -
TAMARIND HONEY DRESSING AND ROASTED HAZELNUTS.**

MAIN COURSES

**GRILLED PEPPERCORN STEAK OF GRAIN-FED ANGUS.
SERVED WITH PEPPER SAUCE, ROSEMARY FRIED
MUSHROOMS AND GLAZED PEARL ONIONS
AND TODAY'S POTATO.**

**LONG-TERM BRAISED PORK
APPLE - BLACKCURRANT - CHILI - CINNAMON.
SERVED WITH TODAY'S POTATO AND BALSAMIC SAUCE.**

**WHITE WINE STEAMED SALMON,
GRILLED LEMON. SERVED WITH TODAY'S POTATO
AND LEMON SAUCE.**

DESSERTS

3 KINDS OF CHEESE.

**GATEAU MARCEL
WITH FRESH BERRIES AND VANILLA ICE CREAM.**

LEMON POSSET