

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

TENDER DANISH GASTRO VEAL BRAISED FOR 20 HOURS.  
SERVED WITH GLAZED PEARL ONIONS,  
ROSEMARY FRIED MUSHROOMS, TODAY'S POTATO  
AND CREAM PEPPER SAUCE.

LONG-BRAISED PORK WITH HERBS AND CRUNCH,  
HOMEMADE RED CABBAGE,  
GLAZED POTATO AND THYME GRAVY.

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