

Menu D'ici et D'ailleurs

Appetizer, main course, and dessert 32 Euros

Appetizer, main course, cheese, and dessert 35 Euros

Burgundy Snail Croustilles, Fried Garlic Butter

Or

Broccoli Mousse, Cauliflower in Pickles, Home Made Dried Duck Breast

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Beef Cannelloni in Red Wine Sauce, Light Potato Puree

Or

Roasted Swordfish, Spring Onions Marmelade, Watercress Veloute

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Light Sheep Yogurt, Eldertree Flavour

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Crispy Blackcurrant Tube, Gingerbread Cream and Blackcurrant Bud Ice Cream

Or

Red Fruit Souffle with Cottage Cheese Ice cream

This menu is only served at lunch time



All dishes are homemade and produced on site from raw products

According to legislation, a list of allergens is available at the reception upon request.