

MENU OF MARCH 2020

Amuse-Bouche

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Cream of Artichoke and Apple Soup,
Bacon Chips

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Salmon 3 Ways

“Smoked, Raw, Boiled”

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Sherbet

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Veal Tournedos, Red Fruits Sauce
and Seasonal Vegetables

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Profiteroles with Vanilla Ice Cream
and dark hot Chocolate

Boat trip, 1 Aperitif and 4 courses gourmet menu : 64,- € p. pers.

Boat trip, 4 courses gourmet menu and **Drink Package**: 79,- € p. pers.

Our **Drinks Package** includes:

Aperitif ; white, rosé and red Wine ; Soft Drinks ; Water and Coffee

Children's menus, and menus for those with allergies dietary requirements
are available on request