

MENU OF OCTOBER 2022

Amuse-Bouche

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Pumpkin Cream-Soup with Curry and its
Chestnut Splashes

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Sea Bream Filet with Tomato and
Basilica Sauce

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Sherbet

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Fillet of Doe, Sauce Cognac, poached Pear
in Red Wine and Garnish

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Panna Cotta with Limoncello

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Boat trip, 1 Aperitif and 4 courses gourmet menu : 75,- € p. pers.

Boat trip, 4 courses gourmet menu and **Drink Package**: 94,- € p. pers.

Our **Drinks Package** includes:

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

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