



Anniversary Menu

Our Cocktail Recommendation:

Grand`O

Grand Marnier, Bombay Gin, Grenadine, orange juice, pine apple juice

€ 6,00

(€ 8,00 minus 25 % anniversary discount)

Amuse bouche

Carpaccio of Argentine Tenderloin
home-made pesto with shavings of Parmesan cheese,
rocket salad and white balsamic vinegar

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Home-made soup of lobster, cream flavoured with cognac

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Breast of Guinea fowl on raspberry vinegar sauce,
sugar peas and dauphine potatoes

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Parfait of figs flavoured with cassis
Grand Marnier Sabayon

€ 25,00 per person (anniversary price)

– Wine Recommendation –

2010 Merlot
Errázuriz Estate, Curico Valley, Chile
0,2 l à € 8,50
0,5 l à € 21,25