

Menu suggestions

Menu 1

Garden lettuce and marinated vegetables in a tomato pesto,
Parma ham and melon

Roasted monkfish with aromatic herbs
on a bed of steamed courgettes

Beef fillet in a Merlot-shallot crust,
Steamed root vegetables and sweet potato polenta

Apple strudel with vanilla sauce and ice

48.50 Euro

Menu 2

Tomato cappuccino and ricotta-basil quenelles

Ceps ravioli served with parsley mousse and roasted pine nuts

Roasted poularde breast on marsala sauce
served with sage gnocchi and stuffed courgettes

White & black chocolate cannelloni on nectarines in a vanilla stock
served with white peach ice

42.50 Euro

Menu 3

Assortment of hors d'oeuvre presented on an étagère
Caïpirinha marinated salmon and green asparagus
Giant shrimps on a lemon grass skewer
Vegetables fried in fine olive oil

Veal chop au gratin
with shallots and black pinot,
Fried potatoes and beans cassolette

Warm pancake stuffed with fromage blanc,
Raisins and almonds on bilberries
served with blackcurrant ice

40.50 Euro

Menu 4

Lettuce in raspberry dressing served with duck breast
and a pineapple-ginger chutney

Pork fillet stuffed with mozzarella, dried tomatoes and basil,
Potatoes au gratin
and bouquet of young carrots and kohlrabies

Cappuccino mousse served with bilberries and cashew nut ice

33.00 Euro

Menu 5

Cream of carrot soup with ginger and champagne

Roasted and crusty zander
served with a leek-mushroom stew,
baby potatoes

Kirschenplotzer
traditional cherry pie from Baden
Served with vanilla mousse
and walnut ice

30.50 Euro

Menu 6

Latte macchiato of ceps

Grilled mullet fillet on squid ink linguine and olive mousse

Sorbet of Alsatian Muscat

Roasted duck breast served with a balsamic vinegar dressing
and Kaiserstuhl cherries
Potato biscuits and mange-tout beans

Valrhona chocolate mousse
on a bed of orange-grapefruit salad

54.50 Euro

Menu 7

Seafood trio
Grilled squid & shrimp skewers
on a bed of ratatouille
Roulade of sole with saffron sauce
Smoked sturgeon tartar with its caviar

Beef fillet medaillon au gratin
with shiitake and artichokes
served with potatoes and leek au gratin
and a bouquet of fresh vegetables

Williams pear variation

48.00 Euro

Menu 8

Dried tomatoes mousse
on a bed of green asparagus lit
Little courgette roulades stuffed with ratatouille
Grilled artichoke hearts with pine nuts

Lasagne of fresh vegetables
on a white truffle mousse
served with mange-tout beans and baby potatoes

Dessert: same as main menu

30.50 Euro

Menu 9

Charentais melon and jamón serrano
Artichokes, olives and
dried tomatoes salad

Roasted pork fillet
on a bed of sweet peppers and onions
served with a sherry sauce
and rosemary potatoes

Catalan cream
served with fresh bilberries
and a cream-cashew nut ice

28.50 Euro

Menu 10

Garden rocket salad with Chardonnay dressing
Roasted pine nuts, green asparagus
with sea-buckthorn smoked salmon
and thin strips of dried ham
served with fresh olive-ciabatta

Roasted poularde breast
on a tomato & pesto sauce
Mediterranean vegetables
and sage potato biscuits

Latte macchiato cream and fresh bilberries
Little strudel with fromage blanc & apricots
with Bourbon-vanilla sauce
Cherry plum-mascarpone ice

33.50 Euro