

Menu

1st Course

- Buchée bites filled with a selection of traditional creams.

2nd Course

- Hungarian goulash soup.
- Sweet potato cream soup with walnut parsley pesto and roasted almond.

3rd Course

- Herb-crusted salmon fillet served on a creamy tagliatelle with spinach and shaved parmesan.
- Chicken breast fillet potato purée with smoked paprika and vegetable relish.
- Duck leg confit with gravy sauce and fried cabbage and noodles hidden in chimney cake ring.
- Beef ragout made with dark beer, mushroom and dark chocolate with bread dumpling.
- Beetroot risotto with fried carrot crouton and parmesan

4th Course

- Breezy tapioca pudding made with coconut milk and served with honey and forest fruit coulis.
- Dark chocolate cashew brownie with Bourbon vanilla ice cream.