



## Group Menu

TWO-COURSE MENU: €24 / PERSON  
THREE-COURSE MENU: €29 / PERSON

### Starters

- Trout/cottage cheese/radish/fresh cucumber/salad leaves (trout & cottage cheese salad) (L) (G)
- Beetroot/goat's cheese/cashew nuts (beetroot & goat's cheese salad) (G)
- Cream of tomato soup (V) (L) (G)
- Buckwheat quinoa & vegetable salad (V) (L) (G)

### Mains

- White fish, roasted cauliflower, new potatoes and Hollandaise sauce (L) (G)
- Chicken in a citrus marinade, potato & broccoli au gratin and herb sauce
- Beef cheek, potato & carrot purée and wine sauce
- Vegan ravioli with roasted onion and string beans (V) (L)

### Desserts

- Apple & caramel cake with vanilla sauce
- Cheesecake
- Vegan chocolate cake (V) (L)

GROUP MENUS ARE AVAILABLE FOR GROUPS STARTING FROM 10 PEOPLE.

PLEASE CHOOSE ONE MENU FOR YOUR GROUP.  
PRICES INCLUDE BREAD, WATER, TEA/COFFEE AND VAT.

(G) GLUTEN-FREE, (L) LACTOSE-FREE, (V) VEGAN  
ASK YOUR SERVER FOR INFORMATION ON ALLERGENS.