

Chef's Special Menu



ABENDESSEN

VORSPETSEN:

Starter

①

ZUCCHINISUPPE.

Homemade Cream of Courgette Soup (V)

②

Fresh Vine Tomato & Mozerella Salad

TOMATEN-MOZARELLA-SALAT.

HAUPTGÄNGE

Main Course

①

HÜHNCHENBRUST IN KRAUTER-
SAUCE.

Roast Breast of Chicken, Sage Jus

②

Poached Fillet of Haddock Tomato & Caper Sauce

SCHELFISCHFILET IN TOMATENSAUCE.

Penne Pasta In a Parmesan Cream Sauce

③

NUDELN IN PARMESAN-KÄSE-
SAUCE.

Served with Potatoes and Green Vegetables

NACHSPETSEN:

Dessert

①

RHABARBER-STREUSELKUCHEN.

Rhubarb Crumble Crème Anglaise

②

Vanilla Cheesecake Cranberry Compote

VANILLE-PREISELBETREU-

KÄSEKUCHEN MIT
VANILLESauce.

TEE und KAFFEE