



EASTER MENU

DINNER · APRIL 12ND 2020

STARTER

Rabbit 'folar' macerated in red wine, quail egg, wild salad, cornichons vinaigrette

FISH

Codfish, barley, toasted cabbage and bacon

SORBET

Lemon slushie

MEAT

Lamb shank wellington, carrot and mint, roasted and caramelized vegetables

DESSERT

Flan pudding with egg threads, cane herb sorbet, chocolate texture

Includes house selection drinks

55€ p.p.



Happy Easter