

## **LUNCH MENU** 18th of september to 22th of september from 11.30 (limited availability)

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### **2-course / 3-course**

Vegeterian **9.80 / 11.30**

Meat - Fish **10.80 / 12.30**

incl. soup, salad or dessert

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- MONDAY**      parsnip & pear soup, hazelnut cream cheese  
FETA & POTATO CAKES GRILLED, apple & endive salad, red onion, pumpkin seed oil  
'DUROC' PORK LOIN STEAK, french beans with bacon, yellow pepper cream, roast potatoes  
cherry ragout, vanilla ice cream
- TUESDAY**      tomato cream soup, pesto croutons  
COURGETTE STICKS GRILLED, pepper cous cous, tzatziki  
THAI BEEF LOIN, lime-chilli-coriander marinade, teriyaki vegetables, basmati rice  
apple strudel, cinnamon whipped cream
- WEDNESDAY**      clear potato soup, oyster mushroom  
HOKKAIDO & TOMATO CURRY, pepper, swiss chard, kaffir, bulgur  
HAM PASTA BAKE CREAMY, grana, lamb's lettuce, pumpkin-seed oil  
crispy vanilla & orange tower, filo pastry
- THURSDAY**      red coconut curry soup, egg noodles  
TEMPURA VEGETABLES, broccoli, courgette, pumpkin, spring onions, oyster mushrooms, chilli cream  
CHICKEN BREAST STUFFED, spinach & feta, leek & potatoes, gravy  
blueberry tiramisu
- FRIDAY**      vegetable bouillon, herb pancake strips  
AUBERGINE BAKED, tomato ragout, basil cream cheese, quinoa  
CATFISH FILLET GRILLED, tagliatelle, saffron sauce, rocket, cranberries  
pancakes with apricot jam