



4 COURSE CHOICE MENU  
79,90 € pp. DRINKS INCLUSIVE

Crispy Mushroom and Spinach Filo in a garlic Creamsauce  
( Vegetarian )

Old fashioned Cheese Gratin filled with 2 Brittany Scallops

Deepfried Beignets of Northsea Shrimps with Aioli sauce and fried  
Parsley ( a.k.a Shrimp Croquettes )

Paté from Strasbourg with Figs Marmelade and Brioche ( +5€ )



Carrotsoup with a dash of Tomato and Cream



Baked Salmon in a "Dijonnaise" Mustard sauce, grilled Potatoe mash

Baby Dover Sole in Buttersauce, Tomatoes, grilled Potatoe mash

Filet of young Turbot, Leak, White wine Sauce, grilled Potatoe mash

Beeffilet in Red wine Sauce, Vegetables, Gratin Dauphinois

Ravioli with Ricotta and seasonal Vegetables in a light Creamsauce  
( Vegetarian )



Chocolat Mousse  
Crème Brûlée

Chilled Nougat Icecream with Raspberry coulis

Creamy Ice cream Parfait with Grand Marnier liquor

3 Cheeses with nuts, Apple-Pear syrup and Bruges Crackers

Tarte Tatin with Vanilla Icecream ( and flamed with Calvados + 5€ )