

# 3 COURSE MENU

10 persons and up **25.-**

## Starters

### Gambas & chorizo pil pil

Garlic | parsley | grilled bread

### Hummus toast

za'atar | pomegranate | grilled vegetables | arugula

### Carpaccio

pesto | Parmesan cheese | kernels | dried tomato | arugula

## Main courses

### Stuffed zucchini

vegetables | brie | cashew nuts

### Salmon fillet

On the skin | hollandaise sauce

### Beef tenderloin medallions

New Zealand | sautéed | pepper sauce

## Desserts

### Cafe Glace

vanilla ice cream | mocha ice cream | espresso syrup | whipped cream

### Brownie

white chocolate ice cream | whipped cream

### Cheesecake

cherry ice cream | whipped cream

### Cheeseplatter + 2.00

Fromagerie Bon | apple-pear syrup | bread

## From 20 persons and up

*(3 days in advance choices for the entire menu, including any dietary requirement per choice)*

### Grand Dessert

Tasting of various desserts

*Or*

### Cheeseplatter + 2.00

Fromagerie Bon | apple-pear syrup | bread

