



Provencial  
vegetable soup  
with parmesan

Goat cheese  
leek quiche  
with dried tomatoes



Salad with sorrel, Puy lentils  
and asparagus



Coq au vin  
with potato gratin  
and roasted vegeta-  
bles

Veal ragout  
with Dijon  
mustard  
tarragon sauce  
fresh fettucine and  
broccoli a´la  
vinaigrette

Gilthead from  
the oven  
with basil aniseed  
butter, olive potato  
mash and roasted  
fennel

Sorrel cream  
cheese ravioli  
with chanterelles  
and spring onions



Creme caramel



Menu 24 Euro