Appetizers

- Trout roe and peppery cured whitefish –
  with onion tarte tatin, lemon cream and capers

- Skagen –
  shrimp salad with whitefish roe, dill and homemade mayonnaise

- King prawns fried in garlic and chilli butter –
  with halloumi cheese bruschetta

- Boeuf a la tartar –
  with capers, cornichons, smoked egg yolk and Grand Old cheese

- Caesar salad –
  with:
  grilled salmon
  chicken fillet
  king prawns

Soup, pasta

- Bouillabaisse –
  with cod, salmon, perch, scallops and king prawns

- Tagliattelle with mussels and Parma ham –
  with sundried tomatoes and Parmesan

Main Courses

- Grilled sea perch –
  with cep risotto, seasonal vegetables and Béarnaise sauce

- Roasted salmon –
  with spinach and potato cream, asparagus and citrus sauce

- Roasted duck breast –
  with pearl couscous, steamed vegetables, cherry and port sauce and onion chutney

- Grilled picanha steak –
  with roasted potatoes, glazed baby carrots, lemon and garlic butter and thyme sauce

Desserts

- Amedei chocolate cake –
  with baked white chocolate granules, caramel and salt ice cream and fresh berries

- Bird milk and macaroon –
  with dark and white chocolate, strawberry sauce and berries