

## **Group menu 2020**

**Two course 15 €**

### **Menu nr.1**

*Grilled porkchop, vegetable gratin, mustard sauce*

*`Kama` cream, strawberry jam*

### **Menu nr.2**

*Catfish, mashed potatoes, asparagus, butter*

*Crème brulee*

### **Menu nr.3**

*Chicken fillet, rice with vegetables, white wine sauce*

*Lemon pound cake with vanilla curd*

### **Menu nr.4**

*Salmon, salad, oil seasoned with herbs*

*Grilled porkchop, vegetable gratin, mustard sauce*

### **Menu nr.5**

*Creamy pumpkin soup, roasted seeds*

*Catfish, mashed potatoes, asparagus, butter*

### **Menu nr.6**

*Green salad with feta cheese*

*Grilled salmon, rice with vegetables, white wine sauce*

**Three course 17 €**

**Menu nr.7**

*Salmon, salad, oil seasoned with herbs*

*Grilled porkchop, vegetable gratin, mustard sauce*

*`Kama` cream, strawberry jam*

**Menu nr.8**

*Caesar salad with chicken*

*Catfish, mashed potatoes, asparagus, butter*

*Crème brulee*

**Menu nr.9**

*Creamy pumpkin soup, roasted seeds*

*Chicken fillet, rice with vegetables, white wine sauce*

*Minipavlova*

**Menu nr.10**

*Green salad with feta cheese*

*Grilled salmon, rice with vegetables, white wine sauce*

*Lemon pound cake with vanilla curd*

## Drink list

White wine: Chardonnay Raimat Abadia	12cl	4.00€
Red wine: Cabernet Sauvignon Tempranillo Raimat Abadia	12cl	4.00€
Saku Originaal	50cl	3.50€
Saku Originaal	33cl	3.00€
Non-alcoholic bear	33cl	3.00€
Somersby pear/apple cider	33cl	3.50€
Still/sparkling water Vichy	33cl	1.80€
Coca-Cola, Sprite	25cl	1.80€
Juice: apple, orange	25cl	1.50€

All menus include free rye bread, white bread, herb butter, water, coffee and tea.

Group menu prices quoted are per person and include 20% VAT. The group menu is a set menu for the entire group. Please confirm your order and any special dietary requirements at least 72 hours before the event. Group menu is for 10 people or more.

Hotel reserves the right to change or modify the pricelist.