

menu sky line

Create your personal lunch or dinner with these exclusive selections.

For groups of 20 guests or more, single choice of menu for all guests.

3-course menu: soup, main and dessert €37,50 each guest

3-course menu: entrée, main and dessert €40,- each guest

4-course menu: entrée, soup, main and dessert €47,50 each guest

All dishes are freshly made and completed with seasonal garnish.

Should any of the fresh ingredients not be available, we may offer you a different choice.

Entrées

Marinated tenderloin bombe *basil oil, parmesan cheese*

Roasted rose veal *tuna cream sauce, black olives*

Smoked duck breast *seasonal salad, red beetroot vinaigrette*

Smoked fresh salmon *horseradish cream sauce*

Soups

Oriental poultry broth *shiitake mushrooms, glass noodles*

Potato truffle soup *chives, clotted cream*

Lobster soup *shrimps, clotted cream. Supplement € 3,-*

Main courses

Pan-fried salmon *tarragon sauce*

Pan-fried bass *lime sauce*

Pan-fried guinea fowl *filet tarragon sauce*

Roasted tame duck breast *red port sauce*

Pan-fried Dutch tenderloin *truffle sauce. Supplement € 5,-*

Desserts

Valrhona chocolate *various flavours and textures*

Lemon tastery *various flavours and textures*

Tropical fruit - *mango passion sorbet,*

crispy coconut, foam of piña colada

Dessert buffet *Your personal selection. Supplement € 7,50*

Taste of Cheeses

Add a selection of international cheeses as an extra course

Cheese platter, 5 different cheeses. Supplement: €5,50 each guest

