

GOEI GOESTING MENU

STARTER

Scottish smoked salmon – toast – avocado dressing – lime – apple – ginger infused cream

or

Vitello tonnato – slow-cooked pink – tuna mayonnaise – capers

or

Vegetarian: Caprese Salad: Tomato – buffalo mozzarella – basil – pesto

MAIN COURSE

Cod filet' Dugléré' – white wine – butter – shallot – tomato cubes – spinach – creamy mashed potato

or

Veal tenderloin tagliata – cream sauce with button mushrooms and lardons – spinach – potato croquettes

or

Vegetarian: Ravioli ricotta – spinach – Paris brown mushrooms – butter sauce

DESSERT

Dame blanche – hot chocolate sauce – whipped cream

or

Crème brûlée

or

Raspberry sorbet – yoghurt espuma – toasted meringue

Three-course menu: € 59 per person | Three-course vegetarian menu: € 49 per person |

With wine pairing: € 24 per person

This menu can be expanded to a four-course menu

FOUR COURSES

Asparagus soup – crayfish – chives – bread croutons

Four-course menu: € 69 per person | With wine pairing: € 29 per person

This menu is served by the table only and the dishes may not be switched or modified.

Wine suggestions with our desserts:

Col D'Orcia, Pasceno Moscadello di Montalcino DOC (*delightful white dessert wine from Tuscany*)

Niepoort Porto LBV 2014 – Super smooth!

€ 13

€ 8