

PORT LUNCH MENU

Monday till Friday 12 to 3 pm

STARTERS

Flambéed goat cheese marinated beetroot, caramelized walnuts	10,00 €
Candied knuckle of wild duck wild mushrooms, mustard-horse radish foam, wild herbs	12,00 €
Seasonal salad fried prawn, avocado, salty nuts, mango vinaigrette	12,00 €
Foamy soup of delicate fishes pike dumplings	7,00 €

MAINS

Cordon bleu of pork roasted onion-potato mash, peas, carrots	16,00 €
Beef 'Stroganoff' fresh vegetables, herb rice	19,00 €
Whole plaice, fried in butter parsley potatoes, side salad	16,00 €
Codfish in beer dough potato mash, creamy cucumber salad	15,00 €
Leek-cream cheese quiche garden arugula, wild garlic curd, cherry tomatoes	11,00 €

DESSERTS

New York cheese cake raspberry, peanut-caramel	8,00 €
Variation of desserts	7,00 €
D'Espresso 2 little sweets, 1 cup of coffee or espresso	6,00 €