



GROUP MENU | BUFFET

OPTION 1 | 28€

MAIN COURSE

Salmon in honey-mustard marinade
Vegetable wok
Butter-roasted potatoes with herbs
Crayfish cream sauce
Seasonal salad

DESSERT

Lemon cream
Raspberry jam / fresh berries

OPTION 2 | 26€

MAIN COURSE

Chicken in orange and red curry marinade
Roasted vegetables
Rich cream sauce
Seasonal salad

DESSERT

Chocolate brownie
Raspberry jam / fresh berries

* Prices do not include VAT

** Group menu available for groups of 15 or more people

**** When choosing a menu, please follow the principle of the same choice for everyone



OPTION 3 | 26€

MAIN COURSE

Slow-cooked pork neck chop

mustard glaze

Garlic potatoes and roasted carrots

Cream sauce

Arugula and tomato salad

DESSERT

Berry and curd crumble cake

OPTION 4 | VEGAN | 26€

MAIN COURSE

Chickpea curry

Basmati rice with vegetables

Green salad

seasonal vegetables / parsnip crisps

DESSERT

Lemon-coconut cream

chia seeds / fresh berries

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