



Plateau met diverse voorgerechten;

Vis- Vlees- Vegetarisch

Hoofdgerechten

Schotse runder steak met ratatouille van paprika, tomaat, courgette, rode ui, pommes duchesse en gepofte knoflookjus

Catch of the week

Ravioli gevuld met spinazie en ricotta, geserveerd met groenten julienne en Parmezaanse kaas

Thaise noedel salade met kippendijen of gamba's met little gem, taugé, courgette, paprika, cashew noten, koriander, rode peper en Oosterse geroosterde sesam dressing

Grand dessert

32.5 p.p

AFFOURTIT

e t e n d r i n k e n c a t e r i n g

Starters

Plateau of fish- meat - vegetarian

Maincourses

Scottish beef steak with ratatouille, pommes duchesse
and garlic gravy

Catch of the week

Ravioli filled with spinach and ricotta, served with vegetables
julienne and Parmesan cheese

Thai noodle salad with chicken, prawns, green salad, bell
pepper, zucchini, bean sprouts, cashew nuts, coriander,
red pepper and roasted sesame sauce

Grand dessert

p.p 32.5