

today

starter seafood cocktail with american cocktail sauce

* smoked duck breast with candied root vegetables
asparagus and green pepper corn whipped cream

italian style, tomato and borlotti bean soup

♥ pot-au-feu
clear beef broth with chunks of beef and root vegetables

chilled butternut squash soup

♥ norwegian salmon and stewed apples
* served on mixed garden and field greens
tossed with walnut and dill vinaigrette

didja (as in did you ever ...)
food you always wanted to try, but did not dare

green almond butter poached escargots
on burgundy braised wild mushrooms and soft herbed polenta porridge

main udon noodles with chicken tenderloins, shrimp and calamari
in a chicken and broth with lotus root, bamboo shoots,
spring onions and snow peas (also available as a starter)

♥ teriyaki salmon
* broiled marinated fillet of norwegian salmon with a light ginger soy glaze

ossobuco
braised veal shank in red wine sauce with peppered broccoli
served over lyonnaise potatoes, candied carrot gratin

* filet mignon carnival
pommery mustard sabayon and lyonnaise potatoes, peppered broccoli
candied carrot gratin

roasted portabella mushrooms and beets on rice cakes
spiced with szechuan peppers and granny smith apple vinaigrette

**from our
comfort kitchen**

spaghetti with meat balls and tomato sauce
baked with mozzarella cheese

♥ denotes healthy options which are low in fat, cholesterol and sodium