

Served Dinner menu No.1
23.00 EUR/ per person

- Cold starter
Balsamic syrup marinated beetroot salad with goat cheese and grape dressing
Soup (optional) 5.00 EUR-
Mushroom Cappuccino soup with garlic croutons
- Main course
Chicken breast with potato & parsnip mash, cherry tomatoes, courgette and cheese sauce
- Dessert- Strawberry Panna Cotta with chocolate sauce
Tea, coffee and naturally flavored water

Served Dinner menu No.2
28.00 EUR/ per person

- Cold starter
Salmon terrine with Nori, lemon gel, lettuce and citrus cream
Hot starter (optional) 8.00 EUR
Mini courgette filled with curried chicken served with mushrooms ragout
- Main course
Pork fillet with Roosevelt potato, crispy bacon, broccoli and creamy mushroom sauce
- Dessert - White chocolate mousse cake with raspberries
Tea, coffee and naturally flavored water

Served Dinner menu No.3
35.00 EUR/ per person

- Cold starter
Riga Black Balsam marinated beef carpaccio with Parmesan cheese, olives and Pesto Genovese sauce
Hot starter (optional) 8.00 EUR
Oven baked baby eggplants with Mozzarella cheese served with Parma ham chips and tomato sauce
- Main course
Salmon steak with baby spinach creme, green pea mash and grilled tomato
- Dessert - Sachertorte
Tea, coffee and naturally flavored water

Served Dinner menu No.4
40.00 EUR/ per person

- Cold starter
Tiger prawns, scallops and mussels with red caviar Rocket salad and citrus dressing
Hot starter (optional) 10.00 EUR
Potato & parsnip soufflé with pork medallions and curcuma cream sauce
- Main course
Duck breast with cauliflower risotto, red wine pears and almond & orange sauce
- Dessert - Blueberry pie with vanilla ice cream
Tea, coffee and naturally flavored water

Served Dinner menu No.5
43.00 EUR/ per person

- Cold starter-
Duck liver pate served with red wine gel, figs and puff pastry
Hot starter (optional) 11.00 EUR
Homemade spring rolls with chicken mouse and tiger prawns served with homemade mango avocado salsa
 - Main course- Beef steak with potato & truffle gratin, grilled baby vegetables and cognac sauce
Dessert-Tiramisu, Tea, coffee and flavored water
- Vegetarian menu
- Starter-Vegetable salad with marinated Tofu 6.00EUR or Caprice salad with arugula pesto and cherry tomatoes 5.00EUR
 - Soup-Cream vegetable soup with bread croutons 5.00EUR
 - Main course
Courgette filled with Ratatouille and tomato sauce with basil 8.00EUR or Stuffed paprika with vegetables cuscus and Pesto Genovese sauce 7.00EUR
 - Dessert
Fresh fruits cocktail salad with ice cream 5.00EUR or Strawberry soup with mango sorbet and fresh berries 7.00EUR