

# *Table d'hôte Menu*

*Sample: - menu changes nightly*

*€35.00*

## Appetisers

*Baked Goat's Cheese accompanied by  
caramelized onion*

*Prosciutto Crostini served on homemade  
brown bread with baby mozzarella and  
drizzled with balsamic reduction*

*Smoked Salmon served with gin and  
pink grapefruit sorbet*

Main Course

*Steamed Salmon served with lime  
and tarragon veloute*

*Rack of Lamb accompanied by raspberry  
sauce*

*Duck Leg Confit served with apple  
prune sauce*

## Desserts

*Homemade Chocolate Brownie served  
with butterscotch sauce*

*Caramelized Apple Mille Feuille  
with chocolate sauce*

*Pyramid of Iced White Nougat with  
blueberry sauce*

*Please inform your server of any allergies*