

# TAKE-OUT MENU

## ENTRÉES

- Soup – inspiration of the day \$9/liter
  - Celeriac salad with apples and walnuts \$10,50
  - Goat cheese croquettes served on apples and cranberry chutney \$11,50
  - Creamy snail puff pastry with garlic flower \$12,50
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## MAIN COURSES

- Lasagna bolognese style, béchamel sauce \$15
- Osso Bucco of braised pork in red wine, tomatoes and diced vegetables, served with potatoes and sautéed vegetables \$17
- Maple and mustard pork stir-fry served with potatoes and sautéed vegetables \$18
- Pan-fried frog legs, with ginger and orange butter, served with Basmati rice and sautéed vegetables \$18
- Seared blood sausage, creamy sauce with candied onions, potatoes and sautéed vegetable \$19
- Grilled salmon fillet with ginger and orange butter, served with risotto and vegetables \$23
- Sauteed seafood with garlic and fine herbs served with pesto spaghetti and sautéed vegetables \$32
- Grilled beef scoter, red wine sauce, potatoes and sautéed vegetables \$33

**Extras :** Baby potatoes \$2,50\$ - Vegetables \$2,50