<u>Tasti<mark>ng m</mark>enu</u>



<u>11:30 a.m. – 9:30 p.m.</u>

Choice of three small starters

Roast beef of Vension | crispy duck confit | tomato thyme mayonnaise Rouleau of beef carpaccio | truffle mayonnaise | Parmesan cheese | arugula | pine nuts Game soup | mushrooms | smoked duck Fresh salmon tartar | North Sea crab Marinated scallop | mousse of smoked eel | herring caviar 'Fiskesuppe' | creamy Norwegian fish soup Puff pastry with creamy mushrooms | walnut | Gruyère Ravioli with pumpkin | Old Amsterdam cheese | carrot Cream soup of chicory | pine nuts

<u>Choice of one main course</u>

Civet of hare | winter garnish Veal stew | softly cooked | stroganoff sauce Monkfish* | bacon | spinach Salmon fillet* | saffron sauce

Stuffed zucchini | ratatouille | crispy goat cheese
Kohlrabi | sauce of parsley, chive, thyme and oregano | truffle caviar

Dessert or cheese

Grand dessert | tasting of various sweets Cheese platter | tasting of various types of cheese | fig compote | nut bread

€ 39,50 p.p.

Do you have an allergy? Please inform us!

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