

DINNER

Your meal includes: soup of the day, Chef's salad, a main dish of your choosing, a gourmet ending and coffee, tea or herbal tea.

FISH

Seared tuna with sesame crust

Spiralized vegetables and kale, lemon, coconut and cashew cream, Galanga condiment and lime leaves

Marinated prawns with fennel seeds and lemon zest

Shellfish cashew bisque, brown rice noodles, vegetable tagliatelle, paprika and dill infused raw oil

MEAT

Veal tenderloin from the Brovin Farm, marinated in Natsbuan spices

Béarnaise of Jerusalem artichoke and squash with tarragon artichoke, truffle and cranberry salsa

Duck breast tournedos with Sichuan berries and ginger

Cream of parsnip and yellow beetroot, apple, walnut and sesame oil condiment

VEGETARIAN

Chickpea and amaranth crêpe

Stuffed with spinach, oyster mushrooms and tofu cauliflower and cashew cream and herb oil

Cauliflower and hemp couscous

Saffron vegetable and tomato broth falafels with edamame and tofu

CHEF'S INSPIRATION

Ask your waiter for today's inspiration. Take note that all dishes can be offered in a vegan version by replacing the animal protein with tofu or tempeh.