



EASTER LUNCH

BUFFET — APRIL 5

SALADS

OCTOPUS SALAD WITH BLACK-EYED PEAS AND OLIVE OIL VINAIGRETTE

TOMATO, MOZZARELLA AND ROCKET SALAD WITH BALSAMIC REDUCTION

BULGUR SALAD WITH GRILLED VEGETABLES

MIXED GREEN SALAD

STARTERS

SERRANO HAM WITH MELON

SMOKED SALMON WITH CRÈME FRAÎCHE, LEMON AND CHIVES

SELECTION OF CHEESES

MINI MUSHROOM PASTRIES

CAULIFLOWER, PUMPKIN AND CARAMELISED RED ONION QUICHE

SELECTION OF FRIED SPECIALITIES: CROQUETTES, RISSOLES AND CODFISH CAKES

GARLIC PRAWNS

FOUR-CHEESE FLATBREAD

MAIN COURSES

ROASTED PUMPKIN CREAM SOUP

ROAST LAMB

COD WITH CORNBREAD CRUST

PENNE WITH PESTO

SIDE DISHES

SAFFRON RICE WITH SAUSAGE

SAUTÉED GREENS

ROASTED NEW POTATOES WITH ROSEMARY

DESSERTS

OVAR SPONGE CAKE

ALMOND TART

CHOCOLATE MOUSSE

APPLE CRUMBLE

LEMON MERINGUE TARTLET

FRUIT COBBLER

PRICE:

40€/PERSON

(DRINKS NOT INCLUDED)

FEELVIANA

EAT & DRINK