

Menu for Winter 2012

Starters and soup	EUR
110g FOIE GRAS with red bell pepper sauce	11,00
110g Tartar of black bread with marinated salmon	10,50
110g Variations of goose liver from „Kolta“ farm	12,50
120g Carpaccio of beef tenderloin	15,50
100g Roasted goat cheese in Brick pastry	12,00
0,33l Beef broth	4,50
0,33l KULAJDA creamy potato soup with mushrooms and poached egg	4,50

Main dishes

180g Roasted young pig saddle with green pea purée	16,50
180g Braised veal cheeks with parsley root puree	16,00
200g Beef fillet steak with roasted shallots and spinach	25,00
180g Deer medallions with rose hip sauce and potato dumplings	20,50
250g Tagliatelle Alfredo	16,50
170g Roasted breast of guinea fowl with braised cabbage and grapes	18,00
220g Gratinated Raclette cheese with marinated vegetable	17,00

Price valid from 3. 2. 2012
RAW MEAT WEIGHT GIVEN / (PRICES INCL. VAT)

