

Dinner menu 23rd of April, 2013

Starter: Swordfish Carpaccio with slightly spicy olive oil, salad, marinated tomato and parmesan

Main course: "Colvert" duck served pink with honey-lime sauce, potato gratin and mild candied carrot varieties

Dessert: Mousse of Sao Tomé chocolate with banana chutney, pistachio espuma and hazelnut ice cream

Beverage: house wine, non-alcoholic drinks Cola, juice, water etc for those whom might chose that instead of wine.

Enjoy!!!!!!

