Offer valid for groups of 20 or more

Option I (30.00€ / per person)

# Appetizers & Salads

Mini potato pancakes with herring fillet and cottage cheese & herb cream

Assorted meat and cheese platter

Green leaf salad with grilled zucchini, apple slices, and dried cranberries

Classic Caesar salad with chicken fillet and Parmesan cheese

Whipped goat cheese and beetroot salad with crispy rye bread, fresh sprouts, and pumpkin seed oil

### Main Courses

Chicken fillet with oven-roasted carrots, whipped parsnip purée, Pak Choi cabbage, and cherry sauce

Tender and juicy pork belly with herb-roasted potatoes, asparagus, carrot cream, and broth sauce

### Mini Desserts

Carrot cake with cream cheese frosting and crushed walnuts

Cofee, tea, water and bread basket are included in the price



Baltvilla

Offer valid for groups of 20 or more

Option II (40.00€ / per person)

## Appetizers & Salads

Waldorf salad with thinly sliced pear and blue cheese

Octopus and soft-shell crab tempura with lettuce, mango, avocado, quail egg, and Sambal sauce

Pork fillet medallions with mustard-herb sauce

Shredded duck confit with blanched baby carrots and fresh berries

Zander fillet in herb marinade with seasonal root vegetables

Thinly sliced salmon fillet with pickled cucumbers

Homemade hummus with vegetables, grilled pita bread, and pumpkin seed oil

#### Main Courses

2 main courses of your choice

Veal cheeks braised in red wine with oven-roasted potatoes, herbs, baby corn, and broth sauce

Catfish fillet with long-grain basmati rice, green peas, baby carrots, and lemon-dill sauce

Chicken fillet with oven-roasted potatoes, carrots, whipped parsnip purée, Pak Choi cabbage, and cherry sauce

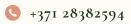
#### Mini Desserts

Black forest cherry cake with whipped cream

Raspberry cheesecake

Cofee, tea, water and bread basket are included in the price







Offer valid for groups of 20 or more

Option III (45.00€ / per person)

## Appetizers & Salads

Thinly sliced salmon fillet with lightly salted cucumbers and fresh radishes

Tiger prawns in sweet chili and cilantro marinade

Roast beef with arugula, shimeji mushrooms, Parmesan cheese, and cherry gel

> Dry-cured Catalonian ham with Cantaloupe melon

Buffalo mozzarella and green leaf salad with fresh strawberries

Classic Caesar salad with tiger prawns

Lightly smoked eggplant salad with iceberg lettuce, avocado, radishes, buckwheat, pistachios, and grapefruit dressing

#### Main Courses

2 main courses of your choice

Black cod fillet with carrot cream, mushrooms, chickpeas, and Café de Paris sauce

Roasted duck breast with carrot cream, shimeji mushrooms, chickpeas, and truffle sauce

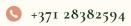
Pork fillet with carrot cream, roasted baby potatoes, sun-dried tomatoes, and red wine sauce

### Mini Desserts

Vanilla cheesecake with fresh berries

Raspberry whipped cream cake with chocolate sponge

Cofee, tea, water and bread basket are included in the price







Offer valid for groups of 20 or more

Option IV (55.00€ / per person)

## Appetizers & Salads

Smoked salmon and green leaf salad with tomatoes, lightly marinated cucumbers, and citrus dressing

> Burrata cheese, green leaf, and arugula salad with fresh strawberries

Grilled chicken and green leaf salad with fresh cucumbers, figs, almonds, and balsamic-honey dressing

Fish assortment - lightly salted salmon fillet, mussels, calamari rings, tiger prawns, anchovies, and olives

Thinly sliced lightly seared tuna with fresh spinach leaves, capers, and passion fruit dressing

Slow-cooked octopus with blanched asparagus, orange fillets, and hollandaise sauce

Venison tartare with roasted beetroot, marinated egg yolk, and truffle powder

Thinly sliced lamb shank with asparagus, quail egg, and caramelized onions

Portobello mushroom and duck confit with cucumber tartare and Camembert cheese

Antipasti - green and black olives, artichokes, sun-dried tomatoes, Cipolline pearl onions, and cornichons

### Main Courses

2 main courses of your choice

Halibut fillet with roasted celery root, tomato salsa, and capers

Roasted duck breast with carrot cream, shimeji mushrooms, chickpeas, and truffle sauce

Beef fillet steak with smoked potatoes, asparagus, eggplant cream, and truffle sauce

#### Mini Desserts

Chocolate cake with brownie chunks and cherries

White chocolate cheesecake with fresh berries

Cofee, tea, water and bread basket are included in the price



