

GROUP MENU

3 SERVICES



ENTREE

Home-made Salad

Salad with vegetables and balsamic vinaigrette

MAIN COURSE

Meals accompanied by seasonal vegetables and mashed potatoes

SALMON FILET

A salmon steak with mustard and honey sauce

BEEF JAW

Piece of beef cooked very slowly. Accompanied by a sauce made from shallots, local beer and pepper.

POULTRY OF THE DAY

Tender grilled chicken breast topped with a velvety wild mushroom sauce.

DESSERT

TRIPPLE CHOCOLATE FUDGE

\$50/PERSON* (\$25/CHILD)

*TAXES AND SERVICE FEES EXTRA

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APPETIZER**](#)