

GROUP MENU SUMMER 2025

Appetizer table upon guest arrival

- *Grilled nectarine and fresh cucumber salad with blueberries, Prosciutto Cotto, balsamic cream, and Extra Virgin olive oil*
- *Asparagus and mixed leaf salad, mozzarella, arugula salsa, toasted almonds*
- *Beef tartare, marinated beets, slow-cooked egg yolk, truffle mayonnaise, roasted shallots, chives*
- *House-made shrimp chips with spicy Indonesian peanut butter and coconut sauce*
- *Lightly salted salmon tartare, avocado cream, corn tortilla chips, scorched corn, pickled red onion, sour cream sauce*

Main courses (choice of one)

- *Slow-cooked duck, crispy fried skin-on potatoes, spinach cream, and marinated green pepper–brandy cream sauce*
- *Baked salmon fillet, cauliflower purée, warm salad of grilled cherry tomatoes, red peppers and shallots, basil pesto, greens*
- *Grilled Halloumi cheese, warm salad of grilled cherry tomatoes and peppers, sun-dried tomato pesto, cumin–yogurt sauce*

Dessert (choice of one)

- *Bourbon vanilla panna cotta with passion fruit gel, toasted cashews, and coconut flakes*
- *Chocolate mousse with cherry juice–espresso syrup and fresh blueberries*

****Water included in the price***