

WOMAN'S DAY DINNER

Welcome Drink: House Prosecco

SOUP:

Minestrone soup (G)

SALADS

Kinoa with pomegranate and herbs

Green leaves salad with strawberry, walnuts and vinaigrette (N)

Rokka salad with sundried tomatoes and parmesan cheese (L)

Pasta salad with grill vegetables and yogurt dressing (L)

Bruschetta with smoked salmon and cream cheese (G,L,F)

Salad bar

Antipasti

HOT DISHES

Chicken fillet with mustard sauce and honey (MUS)

Mini beef sticks with pepper corn sauce (G,SOY)

Grilled pork fillet with portobello mushroom sauce (G,L)

Mini meat balls with tomato sauce (G)

Pork loins rotissier

Spinach pie and feta cheese (G,L)

Mixed wild rice with spring vegetables

Slice potatoes au gratin (L)

french fries potatoes

Broccoli cooked in the oven

Glace fresh carrots slice

Pasta carbonara (G,L)

Pasta with mushroom bell peppers and pomodoro sauce (G)

Pizza pepperoni (G,L)

Pizza sea food (G,L)

DESSERTS

Cup cakes vanilla and strawberry (G,L,N,E)

Mini pavlova with fresh fruits (L,E,N)

Cheese cake with strawberry filling (G,L,E)

Fresh fruit mini tarte (G,L,E,N)

Chocolate pie (G,L,E)

Vegan cake with fresh strawberries (G)

Vegan chocolate mousse

Fresh fruit platters

Cheese platters

Price: 35 EURO PER PERSON

