

# Gala Course Menu 3

## WELCOME DRINK

Sangria

## SOUP

Mushroom soup

## STARTER

Smoked salmon rolls with shrimps, cream cheese, herbs and lime

Or

Grilled vegetables Millefeuille with goat's cheese and light balsamic vinaigrette

## MAIN

Beef Taliata Toscana accompanied with rocket and and baby potatoes in the oven with herbs

Or

Fillet of salmon with light mustard sauce, accompanied with vegetables and baby potatoes

## DESSERT

Choux with vanilla ice-cream and bitter hot chocolate sauce

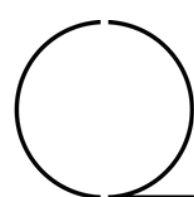
Or

Warm crumbled apple pie

€55 PER ADULT

€27.50 PER CHILD

Kindly note that our set menus are available for parties of up to 40 guests



CAVO ZOE