

Donnerstag, 13th July 2017

DINNER/ABENDESSEN

SOUP & SALADS/SUPPEN & SALATE

CREAM OF PARSNIP & CELERIAC/
PASTINAKE & SELLERIECREME◆
HERB CROUTONS

TOM KHA GHAI/TOM KHA GHAI
GINGER, GARLIC, LEMONGRASS, COCONUT MILK

NORWEGIAN GRAVALAX/NORWEGISCHES GRAVALAX
HONEY-MUSTARD DRESSING

SELECTED GARDEN GREENS/AUSGEWÄHLTES GARTENGRÜN ♥
CHOICE OF DRESSINGS

MAIN COURSE'S/HAUPTSPEISE

GRILLED SIRLOIN STEAK/GEGRILLTES STEAK VON DER LENDE
ANNA POTATO, GREEN PEPPERCORN SAUCE

PAN SEARED MAHI-MAHI/MAHI-MAHI, IN DER PFANNE GESCHWENKT
SLICED POTATO, MEXICAN SALSA

FETTUCCINE ALFREDO/FETTUCCINE ALFREDO
GARLIC, CREAM, MUSHROOMS

SESAME CRUSTED TOFU STEAK/TOFU STEAK MIT SESAMKRUSTE◆
PILAF RICE, GINGER GLAZED

SWEET TEMPTATION/SÜSSE VERFÜHRUNGEN

APPLE STRUDEL/APFELSTRUDEL

ORANGE PANACOTTA/ORANGEN PANACOTTA

TODAY'S ICE CREAM & SORBET/HEUTIGES EIS & SORBET

SEASONAL SLICED FRUIT/FRUCHTSCHNITZELN



Heart healthy menu option, prepared with low sodium & low fat ♥
Vegetarian menu options may contain nuts or dairy products ◆

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions