

Dienstag, 11. Juli 2017

DINNER / ABENDESSEN

SOUP & SALADS / SUPPEN & SALATE

CREAM OF PUMPKIN / KÜRBISCREME ♦
HERB CROUTONS

WANTON SOUP / WANTON SUPPE
VEGETABLES, GINGER, GARLIC

SALAD CAPARESE / SALAT CAPRESE ♦
TOMATOES, BUFFALO MOZARELLA, BALSAMICO

SELECTED GARDEN GREENS / AUSGEWÄHLTES GARTENGRÜN ♦
CHOICE OF DRESSINGS



MAIN COURSE'S / HAUPTSPESIJE

BAROLO BRAISED LAMB LEG / GESCHMORTE LAMMHAXE
GARLIC MASHED POTATOES, BAROLO LAMB JUS

GRILLED SWORD FISH / GEGRILLTER SCHWERTFISCH
PROVENÇALE SAUCE, STEAMED RICE

LINGUINI ARABIATA WITH ROAST EGG PLANT / LINGUINI ARABIATA MIT
GEBRATENER AUBERGINE ♦
TOMATO, CHILI, GARLIC, GRATED PARMESAN

CREPE FLORENTINE / CREPE FLORENTINE ♦
SAUTEED SPINACH, MOZZARELLA, SHALLOTS, TOMATO COULIS

SWEET TEMPTATIONS / SÜSSE VERFÜHRUNGEN

OPERA CAKE / OPERN KUCHEN

APRICOT SUNDAE WITH NOUGATINE CARAMEL SAUCE / APRIKOSEN EISBECHER
MIT NOUGAT-KARAMEL SOSSE

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

SEASONAL SLICED FRUITS / FRUCHTSCHIEBEN

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