



3- COURSE SPECIAL OFFER

Price 25€

STARTER

Warm goat cheese salad

grilled zucchini, rocket, pickled beetroot,
roasted pine nuts and balsamic vinegar reduction **(G-T)**

or

Oven-baked escargot 6 pc

green salad, herb butter, aioli and
crispy white bread

MAIN COURSE

Pan-fried salmon fillet

mashed sweet potatoes, Romanesco broccoli,
baby leeks and Béarnaise sauce **(G)**

or

Braised rabbit leg

vegetables roasted with truffles and
juniper berry sauce **(G)**

DESSERT

Chocolate fondant

blackberry and sea buckthorn compote,
vanilla ice cream **(T)**

or

Warm Normandy apple pie
and ice cream **(T)**

Menu with wines 13€

Menu with beers 8€ / 14€

*G - gluten free, L - lactose free, T - vegetarian
Chef Argo Ots*