

# MENU

## STARTER

Nicoise salad

[green beans, tuna, cherry tomatoes, boiled eggs, olives, potatoes]

**[EGG, FSH]**

## MAIN COURSE

Chicken breast stuffed with white button mushroom, enhanced with thyme sauce, served with mashed potato, maple glazed baby carrots, long steamed broccoli

**[MLK, GLU]**

**OR**

Pan-fried Mahi Mahi fish fillet marinated with garlic dill butter served with roasted baby vegetables, confit eggplant vol au vent, lemon butter, tosago sauce, wild garlic oil

**[ALC, FSH, GLU, LACTOSE FREE]**

**OR**

Pumpkin ravioli with onions, basil pesto, chopped garlic, spinach, cherry tomatoes and vegan cream sauce

**[VEGAN]**

## DESSERTS

Coconut panacotta  
with mango sorbet & red berry coulis

**[VEG, VEGAN, GLU]**