OUR SELECTION CARDS
PERFECT FOR YOUR EVENT

OPTION 1

SOUPS

***

PUMPKIN SOUP
Creamy soup made from oven-roasted pumpkin
with candied ginger and pumpkin seed oil
€ 8
***

BEEF BROTH
A classic version with asparagus, homemade
egg custard, soup noodles & meatballs
€ 7
***

MAIN COURSES

***

THE BATAMOG
Grilled pork tenderloin with fried potatoes,
light sambal hollandaise & hearts of palm
€ 24
***

PORTOBELLO MUSHROOM DUMPLINGS VEGAN
Vegan mushroom ravioli with creamy truffle sauce
& roasted Piedmont hazelnuts
€ 21
***

HANOVERIAN KALE
Hearty braised kale with tossed, boiled potatoes
& with Gramann Bregenwurst
€ 17
***

WILD BOAR GOULASH
Braised wild boar goulash in spiced jus with red cabbage
and apples, cranberries & buttered spaetzle
€ 22
***

DESSERTS

***

NOUGAT CHEESECAKE SAN SEBASTIAN
Creamy cheesecake flavored with nougat, served with
homemade plum compote
€ 9
***

CHOCOLATE MOUSSE
Dark chocolate mousse made with Belgian chocolate,
kumquat compote, and citrus flakes
€ 8
***

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OPTION 2

APPETIZERS

***

CARPACCIO
Carpaccio of pasture-raised beef with porcini mushroom cream, Grana Padano & celery crunch
€14
***

BURRATA
Creamy burrata with flamed roasted pumpkin, marinated dwarf oranges & citrus vinaigrette
€ 14
***

MAIN COURSES

***

THE BATAMOG
Grilled pork tenderloin with four seasons roast potatoes, light sambal hollandaise & hearts of palm
€ 24
***

PORTOBELLO MUSHROOM DUMPLINGS VEGAN
Vegan mushroom ravioli with creamy truffle sauce & roasted Piedmont hazelnuts
€ 21
***

DUCK
Crispy roasted duck (breast and leg) with handmade dumplings, red cabbage with apples & homemade marjoram jus
€ 28
***

SKAGEN SALMON
Crispy fried Skagen salmon fillet with truffle sauce, oven-baked pumpkin puree, broccoli & roasted hazelnut
€ 26
***

DESSERTS

***

BAKED APPLE TIRAMISU
Creamy tiramisu with braised Calvados baked apple chutney & oat and nut crumble
€ 9
***

CHOCOLATE MOUSSE
Dark chocolate mousse made with Belgian chocolate, kumquat compote, and citrus flakes
€ 8
***

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OPTION 3

APPETIZERS

***

BURRATA
Creamy burrata with flamed roasted pumpkin,
marinated dwarf oranges & citrus vinaigrette
€ 14
***

TUNA CRUDO
Paper-thin slices of yellowfin tuna with kaffir lime oil,
citrus vinaigrette, fried capers & pickled red onions
€ 16
***

MAIN COURSES

***

THE BATAMOG
Grilled pork tenderloin with four seasons roast potatoes, light
sambal hollandaise & hearts of palm
€ 24
***

RISOTTO
Pumpkin-flavored risotto with Parmesan, pickled
Hokkaido pumpkin & fried sage
+ with creamy burrata
€ 25
+ with grilled Skagen salmon fillet
€ 27
***

STEAK & FRIES
Rump steak (approx. 220g) grilled on our 800 degree
steakhouse grill with 7-herb butter
& Four Seasons fries
€ 39
***

ROAST GOOSE - FROM 11 NOVEMBER
Crispy roasted goose (breast & leg) with handmade
dumplings, red cabbage with apples & homemade
marjoram jus
€ 35
***

DESSERTS

***

NOUGAT CHEESECAKE SAN SEBASTIAN
Creamy cheesecake flavored with nougat,
served with homemade plum compote
€ 9
***

CHOCOLATE MOUSSE
Dark chocolate mousse made with Belgian chocolate,
kumquat compote, and citrus flakes
€ 8
***