

MENU

STARTER

CHARCUTERIE BOARD

Cold meats and cheese with bread from a local bakery,
served with fruit jams

MAIN COURSES

SALMON FILLET

Fresh herbs yogourt and almonds

• OR •

VEAL OSSO BUCCO

Red wine and tomato sauce, fresh herbs

SIDES

• CHOICES •

Rice, vegetables, buttered baby potatoes, Wardolf salad
(lettuce, buttermilk dressing, green apples, caramelized nuts, cheddar, grapes)

DESSERT

CHOCOLATE FONDUE

Platter to share including :
red fruits, melting chocolate, marshmallows and churros

75\$ / PERSON

This menu is subject to change depending on availability
Please, reserve your place before October 7th with the QR code below:



BENEFIT DINNER MENU