



Menu 1

Course I

Antipasto Misto Gioia (mix appetizer dish)

Course II

Goose leg or goose breast served with red cabbage, dumplings, marzipan - apple and chesnuts

or

Turbot filet in orange sauce

Course III

Homemade spiced cookie (speculoos) -Tiramisu

49 € p.P.



Menu 2

Course I

Duet of beef carpaccio and vitello tonnato classico

Course II

Pumpkin - ravioli served with amarettini and
parmesan cheese in brown butter

Course III

Ox checks in red wine sauce

or

Monkfish medallion served with saffron risotto
risotto

Course IV

Homemade mousse au chocolat brittle chips

59,50 € p.P.

Menu 3

Course I

Pear carpaccio with backed goat cheese on
orange caramel

Course II

Wild duck served with Brussle sprouts and grapes

or

Pike perch filet with lime sauce

Course III

Homemade chocolate souffle with cinnamon
icecream

39,90 € p.P.