

ANDRÉ RIEU

MENU

Served on Thursday's & Saturday's

STARTER

Pickled & marinated veal pastrami | truffle
mayonnaise | fried capers | pine nuts

or

Niçoise salad | freshly grilled tuna

*

ENTREE

Scroppino | citrus sorbet | Grappa

or

Gazpacho Andaluz

*

MAIN COURSE

Beef entrecôte | polenta fries |
roasted vegetables | port gravy

or

Cod fillet | pea risotto | turnip cabbage | green
asparagus | pepper coulis

*

DESSERT

Panna cotta | witte chocolate | eggnog

or

Regional cheeses | apple syrup | fruit loaf | fig

3-course menu: € 37.50 per person

Wine package: € 19.50 per person

4-course menu: € 45.00 per person

Wine package: € 25.00 per person

In case you have any dietary wishes, please let us know. It is not any
problem for our kitchen staff to prepare an alternative dish for you.

ANDRÉ RIEU

MENU

Served on Friday's & Sunday's

STARTER

Steak tartare | cauliflower couscous |
Valdorama olive oil

or

Salmon carpaccio | saffron mayonnaise |
sweet & sour vegetables

*

ENTREE

2 Fines de Normandië | wakame | lemon

or

Beef broth | petit legumes | morels

*

MAIN COURSE

Lamb steak | basil puree | puffed peppers |
green asparagus | thyme gravy

or

Baked pike-perch | pommes dauphine |
fennel | samphire | antiboise

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DESSERT

Cheesecake | forest fruits | raspberry foam

or

Regional cheeses | apply syrup | fruit loaf | fig

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