



Vitello Tonnato  
Slow-cooked veal loin | Smoked tuna emulsion | Microgreens | Crispy capers

## Chef's Recommendation

## Soup

Wild Garlic Soup

Creme fraiche | Parmesan croutons

## Starter

Vitello Tonnato

Slow-cooked veal loin | Smoked tuna emulsion | Microgreens

Crispy capers

Glass of Ceviche

Black Tiger prawns | Lime-chili marinade

Avocado & mango salsa

## Main course

Wild Garlic Dumplings

Mountain cheese filling | Sauteed wild mushrooms

Spinach fricassee

Roasted Lamb Loin

Dauphine potatoes | Green beans puree | Rosemary jus

Poached Cod Fish

In white wine broth | Lemon herb quinoa | Smashed broccoli

## Dessert

White Strawberry Bliss

White chocolate mousse | Pineberry filling | Hazelnut cream

Apricot Pavlova

Meringue | Vanilla berry cream | Apricot confit

