

# easter menu to go

Festive meals are slowly cooked at low temperature.

Finish cooking just before serving - we will add cooking instructions to each dish.

Please order until April 2. You can pick it up on April 4th. from 10 a.m. to 2 p.m.

Meals are recommended for 4-6 people.

## Main dishes

Roasted chicken stuffed with apples With anise, honey and orange glaze	1,6 kg	25 Eur
Pork neck with young fries Slowly cooked at low temperature	1 kg	25 Eur
Beef Wellington	1 kg	45 Eur
Beef fillet in crispy dough, dried ham, mushrooms		
Duck Leg Confit	1 kg	30 Eur
Celery and Jerusalem artichoke cream		
Salmon pie	1 kg	30 Eur
Crispy butter dough and spinach		

## Garnish

Root vegetables	0.5 kg	4 Eur
Quinoa with vegetables	0.5 kg	4 Eur
Celery and Jerusalem artichoke cream	0.5 kg	4 Eur
Young fries	0.5 kg	4 Eur

## Desserts

Chocolate Marseille	0.5 kg	15 Eur
Chocolate biscuit, mousse, black currants		
Vanilla panna cotta With mangoes and passion fruit	6 pcs	15 Eur