

EVENING MENU

FONDUE BOURGUIGNONNE OIL

Beef Filet I Veal Filet I Corn Poulard I King Prawns
Homemade Sauces I Mangochutney I Tomatorelish
Portwineshallots I Bulgursalad I Rosemary Potatoes I Garlic Bread

€ 65.-

FONDUE CHINOISE BOUILLION

Beef Filet I Veal Filet I Corn Poulard I King Prawns
Homemade Sauces I Mangochutney I Tomatorelish
Portwineshallots I Bulgursalad I Rosemary Potatoes I Garlic Bread

€ 64.-

CHEESE FONDUE CHEESE, CHERRY BRANDY & WHITE WINE

Bacon from Tyrol I Cooked Potatoes
White and Speltbread I Chilli-Vanilla Pears I Bulgursalad

€ 53.-

HUNTER'S FONDUE VENISON FOND

Red Deer I Venison
Cranberry- Horseradish Cream I Homemade Sauces I Mangochutney I Tomatorellish
Portwineshallots I Bulgursalad I Rosemary Potatoes I Garlic Bread

€ 71.-

All prices are per person - supplements will of course be included.
Orders for extras such as fish and meat will be charged extra.
Children's portions are charged at half the price and quantity
For the trip with the Hägglund we charge: one-way 11.- € / roundtrip 14.- €