# Dinner

### meat/fish

### Amuse-bouche

### Starter

• Salmon panna cotta with red caviar

### **Intermediate Course**

• Chestnut soup with truffle oil

### **Main Course**

• Rabbit with sweet potato gratin, rainbow carrots & orange jus

### **Dessert**

• Dark chocolate raspberry cake



## Dinner

vega

### Amuse-bouche

### Starter

• Pumpkin fondue with grilled fennel

### **Intermediate Course**

• Chestnut soup with truffle oil

### **Main Course**

• Celeriac steak served with chimichurri

### **Dessert**

• Dark chocolate raspberry cake

