

MENU A

Dried St. Daniele ham with buffalo mozzarella, hibiscus dressing
and fresh basil

Guinea fowl brew with broth, brunoise with vegetables and vodka

Simmentali Beef Java Gruyere with Cheese Potato Cake, Vegetable
Smoothies and Spicy Sichuan Green Pepper Sauce

Belcolade's chocolate ganache and floating island mousse duo
with amarena cherry

MENU B

Gemenc deer roulade with mango and wild duck terrin pistachios,
wild mushrooms and Cumberland sauce

Pumpkin soup with spicy pumpkin seeds
and pumpkin seed oil

Grilled Salmon with Serrano Ham, with Citrus Potato Foam
and Chilli Butter Sauce

Milotai honey walnut ball with caramel and chocolate tuile

Vegetarian Menu

Beetroot carpaccio with goat cheese, arugula,
sun dried tomatoes and balsamic cream

Leek potato cream soup - truffle perfume -
parmesan dumplings

Creamy cauliflower veloute baked with sweet potatoes,
grilled peppers and smoked eggplant

Belcolade's chocolate ganache and floating island mousse duo
with amarena cherry