



Grand Chef's feast

55€
per guest

To build up the Appetite



- The french Royal Duck Liver paté
- Lovely Onion jam
- Andalusian Sultan's Salmon
- Oven-Baked Juniper and Herbal Cheese
- Jerusalem's spinach hummus
- Lentil crisps
- Pickled Cucumbers Livonian style
- Castle's Cream Cheese
- Herb bread with Nuts
- Rye Bread with lard



The Crown Jewels

- Honorable Cook frederick's game sausages of bear, boar and elk
- Slow-cooked veal cheek served in green pepper sauce
- Grilled Salmon in forrest mushroom sauce
- Grand Leg of Venice Duck in Saffron sauce (stewed in goose grease)

From the Garden

- Spelt with Saffron
- Ginger Turnips
- Smoked baked sauerkraut
- London's Merchant's Saffron Pickles



The Sweet Delight

- Velvety Delight of the Nobility -
- Rose Pudding with rose leaves

Harmonises perfectly with Cabernet Sauvignon
Icewine Satrapezo, Kakheti, Gruusia

6eur (scl)