

THE MASTER COOK'S FEAST

APPETIZERS

French Royal Poultry Liver Paté with Lovely Onion Jam
Freshly-Caught Salmon from the Fisher Folk of Andalusia
Olive Berries from a Highly Blessed Tree
Earl's Pickled Cucumbers Livonian-Style
Rye Bread with Lard
Nutty Herb Bread with Nuts
Castle's Fresh Cheese
Oven-baked Herb and Juniper Cheese



MAIN COURSE

Game Sausages made of Bear, Wild Boar, and Elk Favourite
of the Honourable Cook Frederic
Game Fillet of the Burgemeister Seasonal Game
Fillets with Vegetable Dainties
Grilled Salmon with nut sauce

Side dishes to the main courses:

Smoked Sauerkraut
Cooked Spelt
Ginger Rootbaker
Crusader's Lentil Sauce

DESSERT

Rose Pudding Dessert A Savoury and Velvety
Delight of the Nobility

42 euro per guest