

New Years Menu

Cold Starters

PASTA SALAD WITH MAYONNAISE (GL, EG, MI, SO)
PICKLED POTATO SALAD WITH SPRING ONIONS (-)
VEGETABLE SALAD WITH CHEESE, SAUSAGE AND MAYONNAISE (GL, MI, SO)
VITAMIN SALAD MADE FROM FRESH VEGETABLES WITH BALSAMIC VINEGAR DRESSING

Soups

TRADITIONAL LENTIL SOUP WITH SMOKED PORK SHANK (MI, MU, CE)
FARMHOUSE CHICKEN SOUP (CE)
PASTA: (GL, EG)

Main Courses

CORNBREAD FRIED CHICKEN BREAST NUGGETS, SERVED WITH POMMES FRITES (GL, EG / GL)
HONEY & MUSTARD ROASTED PORK, WITH OVEN-BAKED POTATOES AND STEAMED CABBAGE (SO, GL)
BEEF STEW BOURGUIGNON STYLE WITH GRILLED VEGETABLES AND WILD MUSHROOMS
STEAMED COD WITH LEMON AND DILL, SERVED WITH JASMINE RICE (FI)
GRILLED POLENTA WITH GOAT CHEESE, WITH CRÈME FRAÎCHE SAUCE (MI)

Pastas

GREEK PENNE WITH FETA SAUCE AND ROASTED CHICKEN LEG (GL, EG, MI)
ITALIAN FUSILLI WITH GRATED PARMESAN AND FALAFEL (GL, EG, SO)

Desserts

'SOMLÓT' DUMPLING (EG, MI, GL, NU)
APPLE PIE (EG, MI, GL, NU)
COCONUT BROWNIE TRUFFLES (EG, MI, GL, NU)
BAKED CHEESECAKE WITH BERRIES (EG, MI, GL, NU)