

## Served Lunch

### Option 1

Marinated mushrooms, avocado and  
Parmesan cheese salad

Beef tenderloin with grilled potato, Provencal  
tomato, and red wine sauce

Crème Brûlée with coffee

Bread and butter

Coffee, tea

\$31.30

### Option 2

Salmon carpaccio marinated with dill, lemon  
dressing and pepper

Ricotta and spinach stuffed chicken breast  
Fetuccini pasta and mini vegetables

Apple Pie "Tatin" Style

Bread and butter

Coffee, tea

\$28.20

### Option 3

Herb infused phyla pastry with goat cheese and  
smoked heart of palm

Tenderloin and chicken duo on herbs crust, Peer  
potatoes and asparagus

Wild berries mousse in a puff pastry basket  
with a kiwi coulis

Bread and butter

Coffee, tea

\$28.20

### Option 4

Cold asparagus with cured ham and balsamic  
vinaigrette

Sea Bream filet with butter and lemon sauce  
Wild rice and green beans

Tiramisu

Bread and butter

Coffee, tea

\$25.90