



## COOKING EVENT CLASSIC

Cook an exclusive 3-course menu under guidance of our chef  
together with your guests

Starting from EUR 99.00 per person

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**Duration:**

4 hours

**Included:**

Italian cold cuts variations,  
prosecco reception

Two types of house red and house white, Kölsch,  
orange juice, apple juice, Coke, Coke Light,  
water & coffee

**Possible extension of duration**

**Package price under 15 persons EUR 1,485.00**

**Menu:**

**Starter**

Herbal crêpes with ricotta filling on mixed salad

**Main Course**

Saddle of veal from the oven  
with white wine sauce

*or*

Gratinated pike-perch fillet from the oven  
with white wine sauce

**Side Dish**

Mashed potatoes and celery  
with market vegetables

**Dessert**

Chocolate ravioli with homemade vanilla ice cream

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**Additional options (to be booked in advance):**

**Champagne reception :** EUR 10.50 per person

**Digestif:** EUR 7.50 per person

**Waiter service at the table:** EUR 9.50 per person

**Cheese variation from France and Italy:** EUR 9.50 per person

**Aperitif cocktail course (for groups of 20 or more):** EUR 12.50 per person

All prices are net plus 19% VAT.