



COOKING EVENT PREMIUM

Cook an extraordinary 4-course menu under guidance of our chef
together with your guests

Starting from EUR 169.00 per person

Duration:

4,5 hours

Included:

Italian cold cuts and cheese,
Prosecco reception,
Amuse-gueule

Specially selected wines for each course, Kölsch,
orange juice, apple juice, Coke, Coke Light,
water & coffee

Digestif

Waiter service at the table

Possible extension of duration

Package price under 12 persons EUR 1,995.00

Menu:

Starter

Root vegetable ravioli with lobster and
crustacean bisque *or*

Lamb fillet in balsamico with lentils, peppers
and vegetables

Entree

Wild herb salad with lemon butter cooked fillet
of sole *or*

Cabbage turnip Carpaccio with truffle vinaigrette
and roasted Iberico pork fillet

Main Course

Beef fillet with red wine reduction *or*

Turbot fillet in chervil butter

Side Dish

Risotto of the black bean

Dessert

Chocolate ravioli with homemade vanilla ice cream

Additional options (to be booked in advance):

Champagne reception: EUR 6.50 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.