

# MENU





WIDDER  
HOTEL

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### **MENU "LIGHT"**

Gazpacho with grilled shrimp,  
basil oil and Jamón Ibérico

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In lemon oil seared sole roll  
with young spinach  
and estragon Meaux mustard sauce

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Fillet of US-beef with truffle jus,  
potato gratin, leek and  
baby carrots

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„Valrhona“ chocolate -  
as walnut-blondie,  
home made chocolate ice-cream  
and creme brulee

### **MENU "MEDIUM"**

With citrus marinated salmon  
trout tatar  
young frisee lettuce,  
quail egg and char caviar with blinis

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Chilled melon soup  
with vanilla and Eden shrimp

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Roasted medaillon of Swiss veal  
with sauce Mousseline,  
potato-pea puree served two ways  
and forest mushrooms

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Marbled cheesecake  
with marinated spice nectarines  
and macadamia nuts



## MENU "OUTSTANDING"

Carpaccio of veal fillet  
with carabinero shrimp and small herb and flower salad

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Vichyssoise  
with Oscietra caviar

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Roasted fillet of turbot  
with glazed pear  
and Jamón Ibérico puro de Belotta

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Kalamansi sherbet  
with champagne Ruinart „R“

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With herb poached fillet of beef  
and roasted slice of goose liver  
Sauternes shallots,  
truffled almond balls  
and glazed mini vegetables

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Champagne elderflower soup  
with berries and poached peach