

# COFFEE BREAK MENU

### OPTION I, €2,50/guest

Coffee/tea Table water with lemon

#### OPTION II, €3,50/guest

Coffee/tea Table water with lemon Warm croissants (2 pcs/guest) or Assorted home-baked biscuits (40 g)

### OPTION III, €5,00/guest

Coffee/tea Table water with lemon Croissant (70 g) with cheese (1 pc/guest) Croissant (70 g) with cured salmon and lemon (1 pc/guest) or Croissant (70 g) with prosciutto

### OPTION IV, €5,00/guest

Coffee/tea Table water with lemon Mango salad with quince and a white chocolate pastry cream (served in a glass) or Colourful éclairs with raspberry ganache (2 pcs) or Meringue with pastry cream, white chocolate, raspberries, and blueberries (1 pc/guest)



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## ADDITIONAL MENU

Roasted mussel with bergamot gel and fennel garnish. €2,95/pc Grilled calamari with langoustine bisque cream, dried tomatoes. €2,45/pc Smoked eel with boiled quail egg and Savoy cabbage garnish. €2,95/pc Venison pâté with baked pear and lingonberries. €2,45/pc Baked boletus cream with truffle oil and celeriac chips. €2,45/pc Baked fig with goat cheese and maple-balsamic vinegar. €2,45/pc Cooked tiger prawn with avocado cream and caviar. €1,95/pc Duck terrine with oranges and pickled cranberries. €1,95/pc

#### HEALTHY APPETISERS

Bell pepper hummus with carrots (served in a glass). €2,25/pc Carrot cream with chia seeds and lentil salad (served in a glass). €2,25/pc Rice cracker with tomato and basil. €1,95/pc Sweet pea croquette with prawns. €1,15/pc

### DESSERTS

Mini tartlets with passion fruit. €1,85/pc Mini Napoleon cake. €1,85/pc Lemon cake with pistachios. €1,85/pc

# SMOOTHIES

Freshly squeezed seasonal fruit and vegetable (three ingredients) smoothies (100 g) . €3,00/pc Orange, grapefruit, tangerine, pineapple, melon, kiwi, pear, and apple. Carrot, celery, tomato, cucumber, and beet. Spinach, broccoli, basil, and parsley.