



MITTAGESSEN

Montag, 16. September 2024

Santander / Spanien

VORSPEISEN

Fruit Salad with Rum Punch

Seafood with Lin Seed Crunch

SALAT

Mixed Salad with Diavolo-Dressing

SUPPEN

Consomme with Condiments

Cold Tomato Soup with Crostini

HAUPTGERICHTE

Atlantic Limandes Fillet

Lobster Sauce, Butter Almonds, Broccoli, Potatoes

Maredo Striploin Steak

Asado-Spicebutter, Bell Peppers, Potato Balls

„Cocido lebaniego“

Spanish Chick Pea Stew with Knuckle and Blood Sausage

DESSERTS

Nanaimo-Schokoschnitte mit Malagaeis

Apfel-Calvados-Biskuit Trifle

Frisch geschnittenes Obst

Käseteller mit Cracker



GEDECK

Butter, Herb Butter, Sesame Creme, Baguette

UNSERE KÜCHENCHEFIN EMPFIEHLT

Fruit Salad with Rum Punch

Consomme with Condiments

Atlantic Limandes Fillet

Lobster Sauce, Butter Almonds, Broccoli, Potatoes

Nanaimo-Chocolate Slice with Malaga Ice

VEGETARISCHES MENÜ

Mixed Salad with Diavolo-Dressing

Cold Tomato Soup with Crostini

Orange-Chili Carrots with Chia-Risotto Fritters

Apple-Calvados-Biscuit Trifle

WEINEMPFEHLUNG

2023 Sauvignon Blanc
Weingut Herxheim / am Berg
Deutschland
0,25l € 6,50

2021 Terre de Caudeval Nebbiolo
Rosé, Syrah
Frankreich
0,25l € 6,50