

# Menu

## Light meals

---

<b>Fishbite</b> Beetroot and fennel cured salmon, marinated beetroot and goat cheese cream (1)	6 €
<b>Ormisson's Refreshment</b> Fresh salad, avocado, halloumi cheese, zucchini, olive oil-orange curd , roasted nuts (2,5)	6 €
<b>Steak tartare</b> Beef fillet, caviar, minced red onions, mustard seeds, capers (2)	9 €
<b>Cheese and Meat Plate (to share)</b> Savory cheese selection, South-European meat bites, chilli-lemon aioli, home made marinated olives (3,4)	15 €
<b>Rich and plentiful fish soup</b> Lightly creamy soup from day's catch, mussels, ginger, chilli, vegetables (1)	6 €

## Main dishes

---

<b>Lake Catch</b> Gently roasted fish of the day, hollandaise sauce, seasonal vegetables and potatoes (1,3)	16 €
<b>Mutton Casserole</b> Slow roast mutton, autumn vegetables with tomatoes and beans	12 €
<b>Crowned king of forest</b> Elk entrecote, slowly roasted in low heat with wine sauce, potatoe mash with truffle butter, lingonberries, Shimeji mushrooms	20 €
<b>Today's pasta</b> Chef's selection of pasta, our waiters will gladly specify (1,4,5)	8 €

## Desserts

---

<b>Death by Chocolate</b> Chocolate in different styles, meringue, raspberry sauce and lemon cream (1,3)	6 €
<b>Panna Cotta</b> Mixed cream Panna Cotta with berries and raspberry sauce (1)	5 €
<b>Handmade Ice Cream</b> Vanilla, brownie, salt-caramel, pistachios, strawberrie-curd (1)	2 €/bowl
<b>Ladies Only</b> Quince Sorbet & Cremant (6)	6 €