

# PROWEIN MENU

18-20/03/2023

## FAKE GOOSE LIVER



APRICOT, COFFEE,  
SUNFLOWER SEEDS

## SHRIMPS FROM NEUE MEERE FROM GRONAU

BROCCOLI, ICEBERG LETTUCE,  
COCKTAIL-VINAIGRETTE

## SAUERLAND BROWN TROUT

CUCUMBER, CELERY,  
ELDERFLOWER VINAIGRETTE

## CHAR »SOUFFLES«

PRUNIER CAVIAR BAERII,  
LEEK VINAIGRETTE

## FAKE SCALOP



OYSTER MUSHROOM, LENTIL,  
CHINESE CABBAGE

## ZANDER FROM THE IJSSELMEER

TURNIP, LAMB'S LETTUCE,  
MUSTARD VINAIGRETTE

## GOULASH JUICE



POTATOES, PONTED  
CABBAGE, SAUERKRAUT

## GENTLY COOKED BEEF SHOULDER

ROMAINE LETTUCE,  
RADISHES,  
PARMESAN CHEESE

## RHUBARB



ALMOND, VANILLA

6-COURSE MENU	162
7-COURSE MENU	179
8-COURSE MENU	191
9-COURSE MENU	202

PRICE IN €  
PER PERSON

: VEGAN

: VEGETARIAN