

A-ROSA Dinner

STARTER

Meat terrine wrapped in bacon and pistachios
served with Cumberland sauce

Fresh leaf salads with seeds and sprouts
served with balsamic vinaigrette

SOUP

Traditional dark beer soup with rye bread croutons,
vegetable strips and fresh herbs

MAIN COURSE

'Sauerbraten' Rhenish Speciality
Marinated beef pot roast in its own gravy
with raisins and rye bread served with apple-red cabbage,
potato dumplings with melted butter
and breadcrumbs

Fillet of plaice pan-fried the Northern German way
with shrimp, melted butter and vegetable strips,
served with braised cucumbers, dill and butter rice

Beet root patty with mashed potatoes,
apple-horseradish dip and herb mousseline

DESSERT

Freshly baked waffles with morello cherry compote,
vanilla ice cream and whipped cream

Selection of international cheeses with crackers, chutney
and A-ROSA fruit bread

OUR RECOMMENDATION: CORRESPONDING WINES FOR YOUR MENU

Please ask our maître for today's specialities.

*Subject to change