



BOTTA EVENTS

Cabinet menu

Tartar from domestic beef tenderloin, capers, pickled mustard seeds and yolk G, M

Pumpkin soup G, VE

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Domestic beef tenderloin, port wine sauce, thyme potato and seasonal vegetables G, L

Beetroot risotto, tofu mousse, parmesan and dried tomato G, L
also available in vegan

Fish of the day, horseradish sauce, fried potato and seasonal vegetables G, L

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White chocolate cheesecake and raspberry mousse

Sea buckthorn pudding, pistachio crumble and varnish G, VE

Ice cream serving G, L, or sorbet G, VE

Three courses € 52.00

Coffee & tea € 4.20 | Also ask about our specialty coffees!

G gluten-free | L lactose-free | VE vegan | LL low-on-lactose