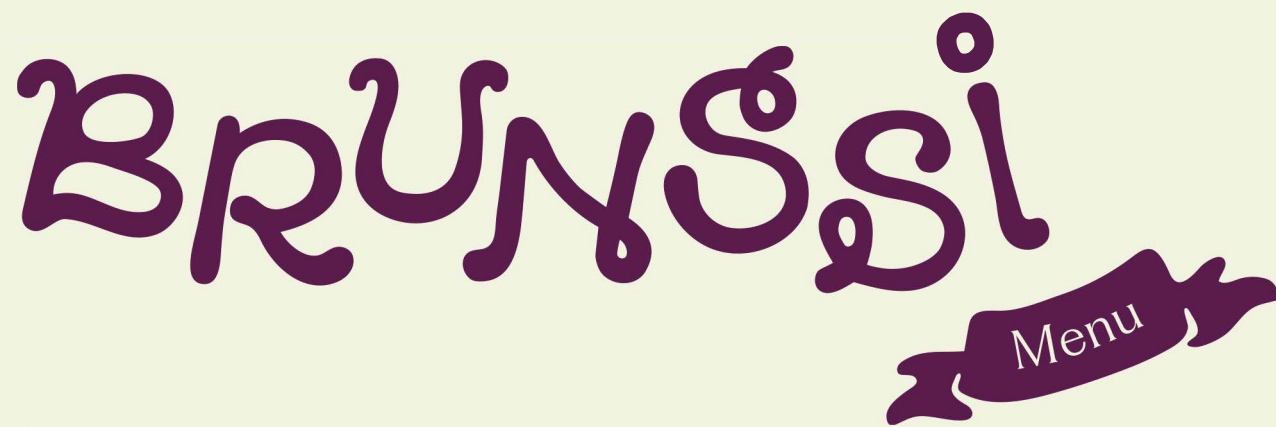




EVERY
SATURDAY

AM 11^{klo} 15^{PM}

BRUNCH BUFFET

Marga's herring duo ^{M, G}
Smoked rainbow trout with herb mustard sauce ^{M, G}
Shrimp Skagen ^{L, G}
Waldorf salad with walnuts ^{V, G}
Caesar salad with Parmesan ^{L, G}
Beetroot and goatcheese salad with pine nuts ^{L, G}
Green salad with sprouts and truffle vinaigrette ^{M, G}
Sourdough bread, archipelago bread and seed bread ^G
Whipped butter ^{L, G} olive tapenade ^{V, G} and hummus ^{L, G}
Mini croissants ^L with orange marmalade ^{M, G}
Selection of charcuterie, cured meats and cheeses ^{L, G}
Fresh tomatoes and cucumber
Organic eggs ^{L, G}
Yogurt with granola and fresh berries ^{L, G}

DRINKS

Marga's raspberry and blueberry smoothie ^{V, G}
Apple and orange juices ^{V, G}
Mint-infused sparkling water ^{V, G}
Coffee and tea ^{V, G}

PRICE

32 € / person

Children under 2 eat free,
children aged 3–12 at half price

MAIN COURSE served to the table

Roasted salmon, wild mushroom sauce and dill potatoes ^{L, G}
Smoked tofu, wild mushroom sauce and dill potatoes ^{L, G (V)}

DESSERT BUFFET

Fresh fruits and berries ^{V, G}
Roasted white chocolate tarlet
Raspberry quark dessert cone ^L
Marga's apple pie and vanilla foam ^L
Chocolate cake ^{L, G}
Selection of cheeses with fruit preserves ^{L, G}
Marshmallows and marmalades ^{M, G}

