

AMADANTE

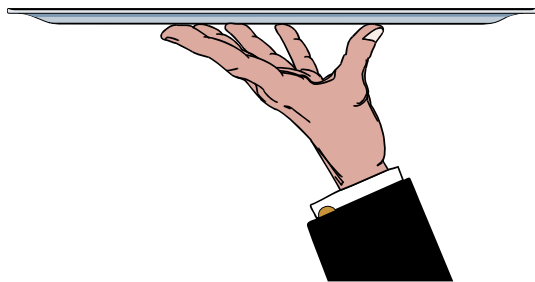
Chef's Recommendation

Grilled Turkey Strips marinated with Yoghurt accompanied with Fresh Garden Vegetables and Peach Salsa

Cream of Pumpkin with Pumpkin Seeds

Pan Fried Fresh Filet of River Trout with Shrimp- Bacon Butter, Sautéed Savoy Cabbage and Herb Rice

Caramel Éclairs



STANDING ORDER:

*Hamburger, Cheeseburger, BBQ Chicken Legs,
French Fries, Cole slaw*

AMADANTE

Lunch

APPETIZERS

Grilled Turkey Strips marinated with Yoghurt accompanied with Fresh Garden Vegetables and Peach Salsa

On our front cooking station in the restaurant:
Fresh Vongole Clams with Garlic Baguette

*Fresh and marinated Salads from the Buffet**

SOUPS

Cream of Pumpkin with Pumpkin Seeds

Vegetable Broth with Semolina Dumplings and Vegetable Cubes

ENTRÉES

*Pan Fried Fresh Filet of River Trout with Shrimp- Bacon Butter,
Sautéed Savoy Cabbage and Herb Rice*

*“Carbonade Flamande”
Beef Cubes and Root Vegetables Braised in Belgium Draft Beer
served with boiled Potatoes*

*Ricotta Tortellini served with fresh Tomato Sauce, Rocket Leaf
and Parmesan Cheese*

DESSERTS

Caramel Éclairs

Clafoutis

Choice of Ice Cream and Condiments from the Buffet

*Fresh Fruits**

Selection of International Cheeses

*Healthy Choice**



Chef's Recommendation

Avocado and Crabmeat Cake on Tomato Coulis, Basil and Balsamic

Cream of Cauliflower with Strawberries

Chocolate Sorbet with Champagne

Surf and Turf "AMA Style"

Grilled Beef Tenderloin Steak and Marinated Tiger Prawn with two different kind of Sauce, carved Vegetables and Potato Soufflé

AMA-Moist Chocolate Cake

Our Wine Recommendation

White

Vanel

Country: France Area: Limoux Grape: Chardonnay

Characteristics:

Pleasant fruity, fresh dry white wine, with good persistence on flower aromas.

Red

Blaifränkisch Winzer Kreams

Country: Austria Area: Krems, Wachau Valley Grape: Blaifränkisch

Characteristics:

Medium bodied, light fruity with characteristic bouquet

STANDING ORDER

*Grilled Sirloin Steak, Salmon Filet or Chicken Breast
Caesar's Salad, Cole Slaw and French Fries*



Welcome Dinner

APPETIZERS

Avocado and Crabmeat Cake on Tomato Coulis, Basil and Balsamic

*Summer Salad with Lettuce Cucumber, Radish and Tomatoes with Pommery Mustard Vinaigrette**

Honey Dew Melon Cocktail with Aged Port Wine

SOUPS

*Beef Consommé with aged Sherry and Walnut-Meat Dumplings**

*Cream of Cauliflower with Strawberries**

Chocolate Sorbet with Champagne

ENTRÉES

*Grilled Filet of Fresh Butterfish, Crusted with Olives
Served with Pesto, Glazed Carrots
And Herb Risotto**

Surf and Turf "AMA Style"

Grilled Beef Tenderloin Steak and Marinated Tiger Prawn with two different kinds of Sauce, carved Vegetables and Sour Cream Potato

"Mafaldine Pasta"

*Tossed in Creamy Chanterelles Ragout
with Oregano and freshly shaved Parmesan Cheese*

DESSERTS

*AMA- Moist Chocolate Cake
Cherry Jubiléé with Vanilla Ice Cream
Fresh Fruits**

Selection of International Cheese and Biscuits

*Healthy Choice**