

RESTAURANT AVALON

CHEF'S SPECIAL MENU



WWW.HOTELAVALON.EU



STARTER

Caesar salad, seed bread toasts, quail eggs, anchovy sauce, Grana Padano cheese - with grilled chicken (1,2,3,7,10)*

Kohlrabi and goat cheese ravioli with blackcurrant sauce, roasted pine nuts, pickled cherry tomatoes and fresh greens (vegetarian) (7,8,10)*

Pumpkin - quince cream soup with roasted pumpkin seeds, chili oil and goat cheese (vegetarian) (7)*



MAIN COURSE

Baked chicken fillet filled with dried tomatoes and cheese served with potato puree, honeyed parsnips, Romanesco and crayfish tail - white wine sauce (2,7,10)*

Fried blue shark fillet with black rice, razor shell, broccoli and Hollandaise - spring onion sauce (4,7,14)*

Pasta Tagliatelle with fried mushrooms, spinach, truffle sauce, chicken egg benedict and Grana Padano cheese (vegetarian) (1,3,7)*



DESSERTS

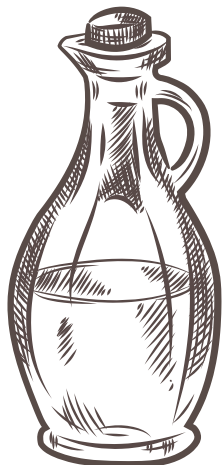


Chocolate fondant with blackberry ice cream and Riga Black Currant balsam sauce (1,3,7)*

Caramel Crème Brûlée with citrus cream, cannoli pastry crisp and fresh berries (1,3,7)*

Homemade ice cream and sorbet selection(4 scoops)

(ask to waiter for options) (7)*



Coffee / tea included in price

*Ask waiter for list of allergens codes

EUR 18.00
2 COURSE
MENU

EUR 25.00
3 COURSE
MENU