



FISH MENU

When we think of fish on the menu, most of us come up with the classic salmon, zander, trout and halibut. But of course there are many more delicious fish that we innovatively showcase in this menu. The best thing about it? In this menu, we only use **regional freshwater fish** - our char also comes from sustainable fish farming - and hopefully not only show how diverse the world of domestic waters is, but also how **diverse** our region is in terms of fish.

And although we remain regional when it comes to shopping, the preparation becomes international. We use **spanish influences** for the starter with mackerel, combine the brook char with Asian ingredients and take a **trip to the Mediterranean** with pike fillet for the main course. When it comes to dessert, it becomes particularly exciting because we process the ingredients that most of us use as side dishes for the main fish course: cucumbers and citrus fruits. This is how innovation tastes!

COMPONENTS

One glass of sparkling wine from our AXICA Signature line
3 course menu - vegetarian & vegan options are also available
AXICA Signature wine and non-alcoholic beverages
Juices, AXICA table water still & sparkling
Coffee and AXICA praline
Staff included

PRICE

3 Course Menu per person	5 Course Menu per person
135,00 € (excl. VAT)	190,00 € (excl. VAT)
4 Course Menu per person	Buffet pro person
150,00 € (excl. VAT)	135,00 € (excl. VAT)

APPETIZER

Mackerel with sweet and sour capsicum vinaigrette
celeriac | candied mustard

INTERMEDIATE COURSE

Brook trout with seaweed salad | sesame crisp

INTERMEDIATE COURSE

Essence of smoked fish with fried poultry liver
gooseberry | port wine onion

MAIN COURSE

Filet of pike with fennel-spinach roll
tomato | anise pearl barley

DESSERT

Saffron mousse with cucumber gratiné | citrus fruit salad



Status: September 2020

