

The food we will prepare is mostly Mediterranean cuisine based on fresh and local ingredients that we will adapt to the wishes of guests according to preference lists.

Our daily menus will consist of a buffet breakfast, lunch and dinner with three or more courses.

During the weekly menu, guests will always be presented with different dishes to please them as much as possible.

For the buffet breakfast we will serve several types of savory and sweet dishes with witch fruit and various types of cereals, oat meals with milk or yogurt will be served.
We will adapt to all food intolerances if the guest requested.

Lunches will mostly be in three courses, combining different cold, hot appetizers or soups and main course and dessert.

For dinner we will prepare four courses where there will be a cold and hot appetizer, and the main course and dessert.
Some courses will have elements of biomolecular gastronomy.

To emphasize once again, we will harmonize all the food we prepare with the wishes from the preference list that the guest will fill out.

Example of a daily menu

Breakfast

egg roll stuffed with vegetables, cheese and ham
eggs benedict (poached egg, toasted bacon, hollandaise sauce, homemade bread)
baked rolls with cheese and sesame
sweet puff pastry stuffed with apple and cinnamon

Lunch

Selection of seafood cold appetizers (octopus salad, shrimp pate, tuna tartar, sea bass carpaccio)
John Dory fillet, aromatized polenta, caper sauce and beetroot salad
Crème brulee

Dinner

Foie grass pate
Homemade gnocchi with saffron and black truffle
Veal confit with celery puree, demi glace sauce
Chocolate souffle with homemade ice cream