

ART LUNCH MENU



STARTERS

SUMMER SALAD

with mini lettuce, marinated mozzarella, melon pearls and chervil dressing

or

PIKE PERCH CEVICHE

with mango and avocado cream and red onions

MAIN COURSES

PORK NECK STEAK WITH MUSHROOM CREAM SAUCE

served with rosemary potatoes and Mediterranean vegetables

or

BEETROOT RISOTTO

with caramelised walnuts and horseradish

DESSERT

FRUIT SALAD

with a scoop of lemon sorbet

or

ONE SCOOP BLUEBERRY VANILLA SORBET 