

In Wonderland

menu

WARM BUFFET

- White asparagus cream soup with hazelnut oil •
 - Beef cheeks with Diana sauce •
 - Roasted duck leg in Cointreau sauce •
- Salmon fillet with leek sauce and marjoram oil •
- Paella with shrimp, mussels, squid, and saffron •
 - Potato gratin with thyme •
- Gnocchi with truffle paste and Grana Padano cheese •
 - Grilled vegetables •

COLD BUFFET

- Roast beef with cherry tomatoes, arugula, Grana Padano cheese, and sun-dried tomato oil •
- Roast meats with red onion and cranberry jam •
- A platter of mature cheeses with lavender honey and nuts •
- Smoked salmon with crispy lettuce, horseradish mousse, and pickled red onion •
- Caesar salad with chicken, Grana Padano cheese, and croutons •
 - Greek salad with feta cheese and oregano •
- Couscous salad with crispy vegetables and basil •
- Vegetable spring rolls with sweet chili sauce •
 - Savory breadstick with spinach, sun-dried tomatoes, and tzatziki sauce •
 - Selection of salads •
- Sauces, flavored oils, selection of breads •

KIDS MENU

- Chicken soup with noodles and vegetables •
 - Breaded chicken fillets •
 - Pasta with Bolognese sauce •
 - French fries, sweet potato fries •
 - Pizza two types •



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DESSERTS

- **Cheesecake** with white chocolate mousse and raspberry powder •
- **Brownie** with cherries and chocolate cream •
- **Tiramisu cake** •
- **Chia** pudding with fruit •
- **Sliced fruit:**
pineapple, melon, orange, grapes, strawberries •

CANDY BAR

- **Fruit jelly** •
- **Vanilla cream roll** •
- **Cupcake** with colorful creams and M&M's •
- **Churros** with chocolate cream •
- **Marshmallows** •
- **Caramel popcorn** •

OPEN BAR

- **Flavored sparkling lemonade for children** •
- **Coffee, tea, water, fruit juices** •
- **Vrest regional beer** (light, wheat) •
- **Château Isolette wine** (sparkling, white, rosé, red) •
- **A wide selection of various alcoholic beverages**
from around the world will be available at an additional cost •

