

# METROPOL WEDDING

## Welcome canape

Gouger with caviar of pike, halibut and salmon  
Dor Bleu in Chocolate Chips with Cranberries

## Cold Starters

- Prawns “Jambo” with pineapple and chili pepper
- Dried venison and with spiced couscous salad with goat cheese
- Baked pepper carpaccio with roasted almonds, pesto and arugula
  - Pickled artichokes, mushrooms, olives, olives
- Fried Scallop Salad with Pepper, Cilantro and Leek
- Grilled beef tartare on a potato shingle with adjika and quail egg
  - Smoked duck breast with peanut sauce and citrus
- Salmon and Red Shrimp Ceviche with Avocado and Red Onion
  - Smoked eel with jelly and pickled ginger
- Romaine salad with chicken, cherry tomatoes and anchovy sauce

## Hot Starter

- Ravioli with rabbit, ceps and parmesan sauce
  - Mango sorbet (50gr.)

## Main Course

- Rack of lamb with baked eggplant, cucumber, peppers, tomatoes and mint sauce
- or
- Baked sea bass with spinach cream, grilled vegetable timbal and cream sauce with wine and caviar

## Dessert

- Wedding cake