



**Pembroke Restaurant
Mistral Dinner Menu
Wines of Alsace – Vinified Elegance from the Vosges
Thursday 15.04.10**

amuse bouche

duck & vegetable spring rolls with sweet & sour sauce
home-made spring rolls accompanied by a zingy sweet & sour sauce

carrot and parsnip soup garnished with leeks and croûtons
a freshly made puree of vegetable soup garnished for your pleasure with crispy croûtons

lazagnettes with ratatouille
delicate layers of pasta combined with stewed vegetables and mozzarella cheese

poached gilt headed bream 'Veronique'
poached fillet of gilt headed bream served with a white wine based fish velouté garnished with grapes

sorbet du chef

roast loin of pork served with a delicate apple and rosemary jus
roast loin of pork served with a fresh apple and rosemary sauce

vegetable stir fry and chateau potatoes

our pâtissière's own sweet treat

filter coffee and petits fours

@ @ @ @ @ @

The Wines from the House of Hugel et Fils

Muscat 'Tradition' 2006

**

'Gentil' 2008

**

Pinot Blanc, Classic, 2007

Pinot Gris, Tradition, 2005 (90 Points by Robert Parker)

Riesling, Classic, 2008

Pinot Noir, Jubilee, 2006

Gewürztraminer Vendage Tardive, 2001