

10th May 2010 – 7th May 2010
MENU 12

PEMBROKE RESTAURANT
LUNCH MENU

oeuf poché froid à la carême

poached egg with smoked salmon and artichokes

OU

crème d'asperges

cream of asparagus soup

OU

tagliatelle au jambon et champignons

pasta with ham and mushrooms

rouget à la cleopatra

shallow- fried red mullet with shrimps, capers and soft roes

OU

poulet sauté 'archiduc'

sautéed chicken cooked in madeira sauce with a hint of brandy

OU

carbonnade de boeuf

braised thin slices of beef with sliced onions cooked in beer

pommes croquettes

breadcrumbs deep - fried potatoes

pommes nature

boiled potatoes

bouquetière de légumes

assorted vegetables

entremets variés

a selection of desserts

café

coffee