

## The Ganymed „Desire Menu“

Here you will find all the soups, appetizers, main courses and desserts, we can offer you in addition to our „standard menus“ for your event.

Simply transfer the serial number in our order-sheet. We will calculate you the final price - depending on the number of guests, your compilation of menus- and will send you this offer within 48 hours. As a guide, you will find behind each dish the price range, illustrated by stars. As a guideline: Our menus cost between 25,- to 55,- €, depending on the ingredients and the number of courses.

The food ingredients of our „Desire Menu“s are specially ordered for you and the most courts are not presented on our daily standard card. **Please note that for this reason each dish are needed at least 10 orders.**

Have a great time with the selection. Please be so kind to use for your request only our special fax document (see pdf. on the webpage)

### **Our „Desire Menu“ Soups**

(bookable up from 10 persons)

serial N°:

- S.1. Tomato consommé with marrow dumplings \*
- S.2. Lobster soup with shrimp \*\*
- S.3. Lens soup, optionally with grilled bacon or with Havel zander \*
- S.4. Consommé of oxen, with ravioli \*
- S.5. Fish soup "Ganymed" with fresh french marine fish, croutons and Rouille \*
- S.6. french Bouillabaisse with game fish \*\*\*
- S.7. Onion Gratinée traditionally \*
- S.8. Chestnut cream soup with ham from Bayonne<sup>1</sup> \*\*
- S.9. Green pea soup with lemon balm \*

### **Our „Desire Menu“ Starters**

(bookable up from 10 persons)

serial N°:

- V.11. Frogs' legs provencal \*
- V.12. Cod brandade with Scallop \*\*\*
- V.13. roasted quail with plum chutney \*\*\*
- V.14. Burgundy snails with garlic herb butter \*
- V.15. "Steak tartare" with pommes Pont Neuf, capers, anchovies, pickled cucumber, scallions and egg (prepared at the host; preparation at the host only possible up to certain number of guests!) \*\*\*
- V.16. Mixed green salad with fried goat cheese \*\*

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<sup>1</sup> Ham from the French Basque Country

**Our „Desire Menu“ main courses**

(bookable up from 10 persons)

*In addition to our house wines Cabernet Sauvignon (N° 8) and Chardonnay (N° 15) from the house „Patriarche“, we recommend special wines to each dish. The list of wines with their numbers you will find on our website.*

serial N°:

- H.18. Loup de Mer with gnocchi, optionally with zucchini sauce or saffron-vegetable \*\*\*  
(Recommended wine: wine N° 12 und N° 14)
- H.19. Gilthead on spinach and La Ratte<sup>2</sup> \*\* (Recommended wine: wine N° 11)
- H.20. Havel zander with a creamy cabbage and a puree of potatoes \*\*  
(Recommended wine: wine N° 9 und N° 11)
- H.21. Salmon with braised cucumber and small rice pie \*\*  
(Recommended wine: wine N° 9 und N° 12)
- H.22. « Choucroute<sup>3</sup> de la mer » with fish\*\* (Recommended wine: wine N° 12)
- H.23. Filet Mignon (pork) with beetroot cabbage, optionally with pommes Macaire or a puree of potatoes \*\* (Recommended wine: wine N° 4 und N° 7)
- H.24. Lamb back and artichokes provencal, optionally with La Ratte or Polenta \*\*\*  
(Recommended wine: wine N° 4 und N° 7)
- H.25. Filet of the beef (150gr.) with green beans, wrapped in bacon, and a potato-gratin\*\*  
(Recommended wine: wine N° 5 und N° 7)
- H.26. braised lamb shoulder with champions and a puree of potato and rucola \*\*\*  
(Recommended wine: wine N° 1 und N° 6)
- H.27. braised veal cheeks with celery and an puree of potato and parsley \*\*\*  
(Recommended wine: wine N° 1 und N° 4)
- H.28. Leg of lamb with Ratatouille (mixed grilled vegetables) and a puree of potato \*\*\*  
(Recommended wine: wine N° 4 und N° 5)
- H.29. Guinea fowl with zucchini-pepper-vegetables and a puree of potatoes and carrots\*\* (Recommended wine: wine N° 9 und N° 11)

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<sup>2</sup> Small french potato

<sup>3</sup> Sauerkraut Alsatian-style

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**vegetarian main courses**

- H.32. Vegetable strudel with baked goat cheese \* ≠  
(Recommended wine: wine N°10 und N°13)
- H.33. Risotto provençal\*\* ≠ (Recommended wine: wine N°3 und N°9)
- H.34. Pasta (Ravioli with various fillings)\*\*  
(Recommended wine: wine N°1 und N°11)
- H.35. Mixed green salad with fried goat cheese \*\*≠  
(Recommended wine: wine N°10 und N°13)

*Note: As an alternative to the other main courses, you can order these vegetarian meals for your guests also below 10 servings (marked with ≠).*

**Our „Desire Menu“ Desserts**

(bookable up from 10 persons)

serial N°:

- D.38. Pine nut tarte with lemon sorbet \*\*
- D.39. apple tarte with vanilla ice \*
- D.40. Mixed french cheese from our cheese counter \*\*\*
- D.41. Valrhona chocolate mousse, optionally black or white, with a berry compote \*\*
- D.42. Chocolate parfait with marinated Physales \*
- D.43. Peanut parfait \*
- D.44. Grand Marnier parfait \*\*
- D.45. Pear-caramel-tarte \*\*
- D.46. Chocolate-orange-tarte \*\*
- D.47. Saffron-Crème brûlée \*\*\*
- D.48. Crème brûlée normal \*
- D.49. Bûche de Noël (a chocolate-butter-biscuit-roll) \*