

WALLENBERG RESEARCH CENTRE

PLATED MENU

STARTER

FRESH CRISPY GREEN ASPARAGUS
served on truffle cream
dotted with wasabi

MAIN COURSE

PAN-FRIED CAPE SALMON
plated on pommes aux crasse
served with cucumber and fennel
surrounded with basil cream

DESSERT

TRIO OF SUMMER SORBET
raspberry, granadilla and strawberry
garnished with a sprig of mint

COFFEE / TEA
