

# VALENTINE'S DAY 5-COURSE MENU

## SOUP:

RED CABBAGE SOUP WITH COCONUT CREAM AND POTATOES  
(VEGAN)

## APPETIZERS:

VITELLO TONNATO

BRUSCHETTA WITH AVOCADO CREAM, CHERRY TOMATOES, AND  
ARUGULA

HUMMUS WITH POMEGRANATE AND HERBS (VEGAN)

## SALAD:

GREEN SALAD WITH AVOCADO AND PINE NUTS (VEGAN)

SALAD WITH ROASTED BEETS, FETA, AND OLIVES WITH MUSTARD  
HONEY DRESSING

## MAIN COURSE:

GLAZED PORK RIBS WITH TERIYAKI SAUCE AND BABY POTATOES

SALMON STEAK WITH BLANCHED SPINACH AND CHERRY  
TOMATOES IN CREAM SAUCE

VEGAN SOY FILET WITH BAKED SWEET POTATO IN PEPPER  
SAUCE (VEGAN)

## DESSERT:

VEGAN PANNA COTTA WITH COCONUT AND LEMON (VEGAN)

MERINGUE ROLL WITH QUARK CREAM, SEASONAL BERRIES,  
AND RASPBERRY SAUCE

ICE CREAM SPECIAL



**BELLA'S**  **SWING**  
THE GOLF RESTAURANT

VALENTINE'S DAY

FEBRUARY 14

5-COURSE MENU

(SELECTION FROM THE MENU)

€60 PER PERSON

ONLY LIMITED SEATS AVAILABLE!

RESERVATIONS AT:

0711/99550447

