



MEAT AT CROWN CLUB

COLD APPETIZERS

TARTARE

Egg Yolk, Crispy Wild Rice,
House Made Mustard

TOMATO SALAD

Fresh Oregano, Soft Boiled Egg, Spring Onions,
Roasted Tomato & More

GREEN SALAD

Selected Leaves, Belgian Endives,
Radish, Citrus Vinaigrette

MAIN COURSE

LAMB CHOPS

Roasted, Jerusalem Artichoke Cream,
Stuffed Onions

VEAL CHOP

Caramelized Carrot Puree,
Charcoal Roasted Shallots,
Violet Potatoes in Duck Fat

RIBEYE

Cherry Tomato Confit,
Oyster Mushrooms, Bone Marrow