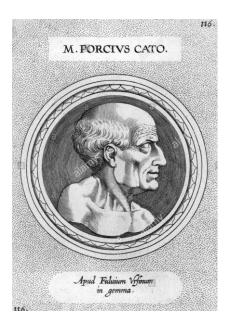


Hotel Wolfheze



Despite the popularity of the cheescake in Great-Britian, the idea of making cheesecake officially came from the ancient greek. During the invasion of the Romans in Greece, the romans took over the recipe, and perfected it. In the first century B.C. there was a man named Marcus Porcius Cato, who became famous due to his delicious Cheescake. This recipe is well kept and even been offered in tempels during statevisits.

Menu:

Wolfhezer pâté served with cornichons and a cranberry compote

of

Shellfish bisque served with crayfish

of

Beet and radish carpaccio garnished with blue cheese, salad and a mustard and apple syrup vinaigrette

Grilled veal flank steak with a red wine sauce

Ot

Fried dover soles served with a butter gravy and lemon

Lasagna filled with spinach, tomato and a herb béchamel

Dame blanche with warm chocolate sauce on the side of

A variety of cheeses with a slice of raisin bread and a homemade compote of figs

of

Cheesecake served with lemon curd and a scoop of sherbet