



*Despite the popularity of the cheesecake 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 Cheesecake. 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 syrur vinaigrette**

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**Grilled veal flank steak with a red wine sauce**  
**of**  
**Fried dover soles served with a butter gravy and lemon**  
**of**  
**Lasagna filled with spinach, tomato and a herb béchamel**

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**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**