



Name

Constituency

Note: Your vote is NOT anonymous!

For electoral  
 taff's use

## Ballot Paper for Dinner Selection at Wahllokal

Simply select the favourite coalition for your plate or complete your ballot to opt for several courses.

# Use as many votes as you like!

**ⓧ**

**Soup and Salad**

€		
5	<b>Spinach Mint Soup</b> with sweet garlic and fluffy focaccia	<input type="radio"/>
4 7.5	<b>Lettuce Hearts</b> from the griddle, with grapefruit, pecorino, baked capers and a chilli-sesame-marinade	<input type="radio"/>
9.5	<b>Caramelized Chicken Breast</b> with chilli, brown sugar, rocket, roasted cashews and beet root crisps	<input type="radio"/>
3 6	<b>Salad of the Day</b> this or that salad and green leaves	<input type="radio"/>

**ⓧ**

**Vegetables**

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3	<b>Compote of Beans and Parsley</b> small white beans with greens, very aromatic	<input type="radio"/>
3	<b>Cherry Tomatoes</b> from the griddle, with garlic and olive oil	<input type="radio"/>
3	<b>Carrots</b> glazed with butter	<input type="radio"/>
3	<b>Savoy Cabbage</b> with onions, nutmeg and cream	<input type="radio"/>
4	<b>Whole Artichoke</b> served with a warm lemon butter dip	<input type="radio"/>

**The Classic Dish**

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18	<b>Prime Boiled Beef, à discretion</b> with savoy cabbage in cream, potatoes, horse-radish sauce, get free seconds from our kitchen	<input type="radio"/>

**Sauces**

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1.5	<b>Pear-Ginger</b> sweet, hot and tangy, reduced until nicely thickened relish	<input type="radio"/>
1.5	<b>Tomato-Coriander</b> fresh and fruity sauce, with ground coriander seeds and fresh leaves	<input type="radio"/>
1.5	<b>Green Pepper-Dijon Mustard</b> classic sauce with cognac and cream	<input type="radio"/>
1.5	<b>Warm Lemonbutter</b> mild, silky and tangy	<input type="radio"/>
1.5	<b>Gravy</b> strong and flavoursome	<input type="radio"/>
1.5	<b>Herb Butter</b> just as you like it	<input type="radio"/>

**Meat**

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11	<b>Loin of Boar</b> in a savoury walnut crust	<input type="radio"/>
12	<b>Rump Steak</b> pure, 180 g	<input type="radio"/>
8	<b>Cheek of Veal</b> braised in Port till tender	<input type="radio"/>
7	<b>Joint of Duck</b> first baised with spices, then roasted and with a honey glaze finish	<input type="radio"/>

**Fish**

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8	<b>Filet of a Brown Trout</b> from an organic fish farm in the Luneburg Heath, fried	<input type="radio"/>
7	<b>Sardines</b> simple, from the griddle	<input type="radio"/>

**Vegetarian**

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5	<b>Filled Nut Pasties</b> mixed nuts chopped with pesto wrapped in filo pastry	<input type="radio"/>

**Dessert**

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3	<b>Warm Chocolate Tart</b> nicely chocolaty, served with cream	<input type="radio"/>
3	<b>Crème Brûlée</b> lemon gras infused, with a crispy caramel crust	<input type="radio"/>
3	<b>Rhubarb Compote</b> Grandma style, served with cream	<input type="radio"/>
3	<b>Homemade Vanilla Ice Cream</b> nice and creamy, served with cocoa brittle	<input type="radio"/>
6.5	<b>Mature Alpine Cheese</b> from Tyrol, served with pear-ginger-relish, farmhouse bread and salted butter	<input type="radio"/>

**Side Dishes**

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3 7.5	<b>Pumpkin Risotto</b> nicely orange, with thyme roasted caramelized almonds	<input type="radio"/>
3 7.5	<b>Wild Garlic Ravioli</b> with cream cheese and fried allium ursinum leaves	<input type="radio"/>
3	<b>Harissa Mash</b> spicy mashed potatoes infused with a home made chilli paste	<input type="radio"/>
3	<b>Boiled Potatoes</b> with parsley and butter	<input type="radio"/>