

SHARED DINING

Green pea mint soup - Parmesan biscuit
4,75

Shredded chicken timbale - crispy bacon
spicy mangosalsa
8,75

Raw salmon and crayfish tartare -
dill mayonnaise - celeriac crisps
8,75

Taleggio and green asparagus frittata -
sweet onion chutney
8,00

Seared tuna with sesame crust -
soy ginger dip
9,75

Grilled steak bruschetta -
tomato cilantro salsa
9,75

Caprese salad
9,00

Minced raw beef - truffle mayonnaise -
cornichons - poached egg
9,50

Spaghetti vongole - chili pepper -
white wine - leaf parsley
9,75

Vegetarian rice paper springroll -
tofu - wasabi mayonnaise
8,50

Peeled North Sea shrimps -
whisky cocktail sauce
9,50

Crispy pork roast -
apple vanilla cream - cucumber salad
8,75

MAINS

Grilled entrecôte - salsa verde -
roasted fennel - fries
21,50

Pan fried sea bass fillet - antiboise
of tomato, parsley, black olives and
capers - sweet potato mash
20,50

Vegetable quiche - bell pepper sauce -
potato salad
17,50

EXTRA

Bread - 3 dips
3,50

Green mixed salad
3,50

Homemade fries - mayonnaise
3,50

Roasted vegetables
3,50



SOME MENU ITEMS CONTAIN ALLERGENS