

3-COURSES

chef's menu

€42.5 p.p.

STARTERS

Classic beef carpaccio

truffle dressing | Parmesan | pine nuts | arugula

Gravlax

*radish | mustard-dill dressing*Roasted aubergine ✓*hummus | labneh | pomegranate*

MAINS

Chicken supreme

lemon | garlic | polenta | bell pepper | butter sauce

Redfish

*roasted seasonal vegetables | lemon-antiboise | mousseline*Spring vegetables tagine V*couscous | almonds | prunes*

DESSERTS

Grilled pineapple

rum mascarpone | orange sorbet | crumble

Affogato

coffee | vanilla ice cream | cantuccini

SIDES

French fries	5.5
Roasted vegetables ✓	7
<i>tahini almonds</i>	
Bread	5
<i>olive oil butter</i>	
Green salad ✓	7
Arugula ✓	6
<i>Parmesan pine nuts</i>	

V = vegan ✓ = vegetarianPLEASE LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY
REQUIREMENTS OR ALLERGIES THAT WE CAN ACCOMMODATE*Easy eating
& drinking*