



Starters

Asian chicken wings

1600.-

Deep fried camembert

1600.-

Scallops

Artichokes – noisette – breadcrumbs – smoked haddock foam

2100.-

Carpaccio

Yuzu chili dressing – rucola – parmesan

2100.-

Beetroot carpaccio

Yuzu chili dressing – rucola – parmesan – pine nuts

2000.-

Light courses

Tiger shrimp salad

Mixed salad – Yuzu chili dressing – cashew nuts –
avocado – grapes
2900.-

Duck salad

Romaine – beetroot – pine nuts – ponzu mayo –
orange - pomegranate
2900.-

Pork pasta

Pork belly – rustic pesto – artichokes
2500.-

Cheesy pasta

Chorizo – jarl cheese cream sauce – broccolini – mozzarella
2500.-

Hamburger / chili

Japanese mayo or chili mayo – romaine – tomato – cheese
2200.-

Veggie burger

Vegan mayo - romaine - tomato – vegan cheese
2200.-

Fish and chips

Tartar sauce – lime
2500.-

Main courses

Plaice

Butternut squash – cauliflower purée – quinoa –
potato crisp – creamy shellfish stock
4100.-

Lamb sirloin

Baby potatoes – glazed carrots – mushroom mayo -
Lamb shoulder – red wine glaze
5000.-

Cauliflower steak

Rustic pesto – quinoa – carrots –
Cauliflower purée - beetroot vinaigrette
3500.-

Duck Confit

Butternut squash – sugar snaps – chili – orange glaze
4100.-

Desserts

Yuzu custard
Pear sorbet – crystalized white chocolate
1700.-

Apple Pain d'épice
Vanilla ice cream – caramel sauce
1700.-

Sorbet plate
Pear – blueberry – mango
fresh berries – crystalized white chocolate
1700.-

Cheesecake
Crumble – fresh berries – mango sorbet
1700.-