

Suggestions of the chef

Aperitifs

Pornstar Martini: Absolut vodka/ vanille/ lemon/ sugar/ passion fruit	€11,50
Moscow mule: vodka/ ginger beer/ lemon	€10,50
Gold Gin 40%: with the aromas of juniper berry, spicy ginger, coriander and balsamic venegar	€12,50
Copper Head alcohol free Gin: with a soft and balanced taste of citrus and herbs	€10,50

Starters

Oysters natural per pcs	€4,50
Butternut soup: coriander/coconut/smoked salmon	€10,50
Mushroom ravioli with sauce of roasted cherry tomato and peppers	€16,50
Salmon tartar: sour cream/ cucumber/ chives/ Avruga kaviaar/ wakame	€17,50

Main course

Lamb filet: in herb crust/ broccoli/ daikon/ carrot/ lamb gravy/ gratin dauphinois	€33,50
Ossobuco alla Milanese: risotto/ gremolata	€31,50
Stuffed eggplant: cherry tomato/ mozzarella/ zucchini/ oyster mushrooms/ risotto/ sauce of roasted cherry tomato and peppers	€24,50
Winter cod filet: green asparagus/ broccoli/ fresh mousseline/ serrano ham/ mashed potatoes	€32,50
Eel in green herbs sauce with fries	€36,50
Stuffed chicken: mozzarella/ sun-dried tomato/ Serrano ham/basil/ mushrooms/ zucchini/ cognac sauce/ croquettes	€29,50
Veal cutlet (350gr): Dijonnaise sauce/ pickles/ chicory salad/ gratin dauphinoise	€36,50
Gratinated chicory and smoked salmon rolls: with chicory sauce and mashed potatoes	€25,50

Dessert

Tarte tatin with vanilla ice cream	€10,50
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Menu €56,00

Mushroom ravioli with sauce of roasted cherry tomato and peppers

Or

Salmon tartar: sour cream/ cucumber/ chives/ Avruga kaviaar/ wakame

Lamb filet: in herb crust/ broccoli/ daikon/ carrot/ lamb gravy/ gratin dauphinois

Or

Winter cod filet: green asparagus/ broccoli/ fresh mousseline/ serrano ham/ mashed potatoes

Tarte tatin with vanilla ice cream

Or

Moelleux from chocolate with vanilla ice