

AN IDENTICAL MENU MUST BE PRE-ORDERED FOR THE WHOLE TABLE.  
ALL DISHES ARE SERVED, UNLESS A CHOICE IS INDICATED

## SEASONAL MENU

### SNACKS

#### TART

parmesan cream - broccoli - zucchini

#### SEARED TUNA

soy-lime - avocado -  
sesame - coriander

#### CRISPY PORK BELLY

spicy sauce - sesame -  
pickled onions - coriander

### MAIN COURSE

GRILLED, DEBONED FRENCH POUSSIN  
Piri Piri

### SIDE ORDERS

#### RED POINTED CABBAGE & ENDIVE

clementine - walnut praline -  
wholegrain mustard (N)

#### FRIED POTATOES

herb butter - lemon (L\*, V)

### SAUCE

PEPPER SAUCE  
(L)

325,- PER PERSON

## WELLINGTON MENU

### SNACKS

#### SEARED TUNA

soy-lime - avocado -  
sesame - coriander

#### PRAWN

tomato - horseradish

#### CRISPY PORK BELLY

spicy sauce - sesame -  
pickled onions - coriander

### MAIN COURSE

BEEF WELLINGTON

### SIDE ORDERS

#### FRIED GREEN BEANS

butter - red onion - parsley

#### MASHED POTATOES

smør

### SAUCE

PORT WINE SAUCE  
(L)

### DESSERT

DARK CHOCOLATE MOUSSE

695,- PER PERSON

## SHARING MENU

### SNACKS

#### SEARED TUNA

soy-lime - avocado - sesame - coriander

#### PRAWN

tomato - horseradish

#### PROSCIUTTO TOSCANA

burrata - pesto (L,N)

### MAIN COURSE

#### RIB-EYE

Uruguay - grain-fed

GRILLED, DEBONED FRENCH POUSSIN

Piri Piri

### SIDE ORDERS

#### TOMATO SALAD

onion - oregano - marjoram - olive oil

#### CAESAR SALAD

romaine lettuce - Parmesan cheese -  
croutons (L, G\*)

#### POMMES FRITES

### SAUCES

BEARNAISE SAUCE  
(L)

PORT SAUCE  
(L)

### DESSERT

PANNA COTTA  
apple - crumble (L)

475,- PER PERSON

## OPTIONMENU

### SNACKS

#### TART

parmesan cream - broccoli - zucchini

#### SEARED TUNA

soy-lime - avocado -  
sesame - coriander

#### BEEF TARTARE

spicy tomato - crispy

### MAIN COURSE

#### RIB-EYE 275 GR.

Uruguay - grain-fed

BEEF TENDERLOIN 220 GR.

Uruguay - grain-fed

### SIDE ORDERS

#### CAESAR SALAD

romaine lettuce - Parmesan cheese -  
croutons (L, G\*)

#### FRIED GREEN BEANS

butter - red onion - parsley

#### POMMES FRITES

### SAUCES

BEARNAISE SAUCE  
(L)

PEPPER SAUCE  
(L)

### DESSERT

#### PANNA COTTA

apple - crumble (L,N)

495,- PER PERSON (RIB-EYE)  
525,- PER PERSON (BEEF TENDERLOIN)

## DRINKS MENUS

### DRINKS MENU 1

#### APÉRITIF

WINE MENU - HOUSE CHOICE  
Served ad libitum during dinner

#### WATER

Sparkling and still

385,- PER PERSON

### DRINKS MENU 2

#### APÉRITIF

WINE MENU - MIDDLE CLASS LEVEL  
Served ad libitum during dinner

#### WATER

Sparkling and still

585,- PER PERSON

### DRINKS MENU 3

#### APÉRITIF

WINE MENU - MIDDLE CLASS LEVEL  
Served ad libitum during dinner

#### WATER

Sparkling and still

½ PITCHER OF COCKTAIL PER PERSON

725,- PER PERSON