

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 - asparagus - tomatoes

SEARED TUNA

soy-lime - avocado -
sesame - coriander

CRISPY PORK BELLY

spicy sauce - sesame -
pickled onions - coriander

MAIN COURSE

WHOLE FRENCH POUSSIN (APPROX. 300 G)

deboned and grilled -
served with Southern European chili

SIDE ORDERS

SALAD

peas - asparagus - yogurt dressing

ROASTED POTATOES

herb butter - lemon (L*, V)

SAUCE

PEPPER SAUCE

(L)

325,- PER PERSON

WELLINGTON MENU

SNACKS

SEARED TUNA

soy-lime - avocado -
sesame - coriander

WHITE ASPARAGUS

lumpfish roe - brown butter sauce - herbs

CRISPY PORK BELLY

spicy sauce - sesame -
pickled onions - coriander

MAIN COURSE

BEEF WELLINGTON

SIDE ORDERS

SAUTÉED GREEN BEANS

butter - red onion - parsley

MASHED POTATOES

butter

SAUCE

PORT WINE SAUCE

(L)

DESSERT

DARK CHOCOLATE MOUSSE

695,- PER PERSON

SHARING MENU

SNACKS

SEARED TUNA

soy-lime - avocado - sesame - coriander

ARGENTINIAN PRAWNS

cajun sauce - pineapple -
bell pepper - coriander

PROSCIUTTO TOSCANA

burrata - pesto (L,N)

MAIN COURSE

RIB-EYE

Uruguay - grain-fed

DEBONED AND GRILLED FRENCH POUSSIN

Southern European chili

SIDE ORDERS

TOMATO SALAD

onion - oregano - marjoram - olive oil

CAESAR SALAD

romaine lettuce - pointed cabbage -
parmesan - croutons

POMMES FRITES

SAUCES

BEARNAISE SAUCE

(L)

PORT SAUCE

(L)

DESSERT

PANNA COTTA

rhubarb - crumble (L)

475,- PER PERSON

OPTIONMENU

SNACKS

TART

parmesan cream - asparagus - tomatoes

SEARED TUNA

soy-lime - avocado -
sesame - coriander

BEEF TARTARE

spicy tomato - crispy elements

MAIN COURSE

RIB-EYE 275 GR.

Uruguay - grain-fed

BEEF TENDERLOIN 220 GR.

Uruguay - grain-fed

SIDE ORDERS

CAESAR SALAD

romaine lettuce - pointed cabbage -
parmesan - croutons

SAUTÉED GREEN BEANS

butter - red onion - parsley

FRENCH FRIES

SAUCES

BEARNAISE SAUCE

(L)

PEPPER SAUCE

(L)

DESSERT

PANNA COTTA

rhubarb - 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