

MENU

AMUSE BOUCHE

Aperol Spritz Molecular sphere
Our speciality
"Slide, squeeze and burst!"

ENTRÉE

Mini black angus beef wellingtons,
Burnt oaked barrel whiskey and
Antique whole grain mustard sauce

INTERMEDIATE

Creamy carrot and orange soup
Our speciality
"Cappuccino"

THE CHOSEN ONES!!

Pork fillet lacquered with pork jus glaze,
Stuffed with roasted walnuts and prunes, texturized apple crumble crust
or
Slow cooked beef cheeks, marinated 24h in dark Guinness beer
combined with Port velvet reduction and fresh aromatic herbs notes
or
Local fresh seabass sandwich filled with calamari and
prawn bulgur wheat salad, garlic & white wine velouté

THE LAST WALTZ

Passion fruit parfait, Greek yoghurt and granola crisp
on a cantucci crumble contrast

COFFEE

