

CHEF'S CHOICE
M E N U

OTIUM
Lounge | Restaurant



CHEF'S CHOICE MENU

Asparagus terrine "à la Flamande"

(13.00)

OF

Seafood salad with asparagus
(served in a giant onion)

(13.00)

Crayfish cannelloni with crab sauce,
sea aster and samphire

(14.00)

Fried **hake fillet** with periwinkles (sea snails),
potato gnocchi with herb oil and sherry

(24.00)

OF

Pan fried "**magret de canard**"
(duck breast), fondant potato,
sauce of figs and cardamom

(26.00)

Assortment of **4 cheeses** with "kletzenbrood"
(fig bread) and homemade tomato jam

(14.50)

OF

Eclair with chocolate mousse and raspberry sorbet

(12.50)

Side dish with 5 white asparagus,
butter sauce and parsely

(6.50)

OUR MENUS

OUR CULINARY TEAM CREATED
A DELICIOUS 2, 3 OR 4 COURSE MENU
FOR YOU

MENU OTIUM

4 COURSE

(11:30 AM - 10:00 PM)

42.50

MENU TASTE

3 COURSE

(11:30 AM - 10:00 PM)

36.50

MENU FLAVOR

2 COURSE

(11:30 AM - 10:00 PM)

29.50

WINE PAIRINGS

Accompanying wines for the ultimate
wine and dine combination

- 4 glasses 32.00
- 3 glasses 24.00
- 2 glasses 16.00

PLEASE SEE OUR EXTENSIVE WINE MENU FOR
MORE WINE OPTIONS BY THE GLASS/BOTTLE