

CHEF'S CHOICE MENU

Sashimi of **sea bass**, marinated daikon,
roasted watermelon, parma ham
and wasabi foam

(14.00)

OR

Ham mousse from "Baambrugs" pig,
raw mushrooms, Villa Manodori cherry syrup,
Parmesan cheese "kletskep" and asparagus gel

(14.00)

Veal sweetbread coated in cabernet sauvignon
vinegar, roasted scallop, caramelized carrots,
and parsley sponge cake

(15.00)

Braised neck and loin of **lamb**,
tomato-polenta croquette and artichoke puree

(26.00)

OR

Redfish fillet, curry potato,
cauliflower and mussels "en papilote"

(24.00)

A variety of **4 cheeses**,
tomato jam and fig bread

(14.00)

OR

Mousse of yoghurt, almond oublie,
raspberries, lemon sorbet and mojito gel

(13.00)

OUR MENUS

OUR CULINARY TEAM CREATED
A DELICIOUS MENU FOR YOU

(11:30 AM - 10:00 PM)

MENU OTIUM

4 COURSE

42.50

MENU TASTE

3 COURSE

36.50

MENU FLAVOR

2 COURSE

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