

DINNER MENU



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Starters to share (or not)

Bread with spreads

10

Roasted garlic butter | spicy aioli | Sicilian pesto

Homemade garlic bread

5.5

Ciabatta with roasted garlic butter

4

Tomato bruschetta (3 pieces)

5

Pancetta & ricotta bruschetta (3 pieces)

6

Sicilian pesto & courgette bruschetta (3 pieces)

5

Bruschetta mix (6 pieces)

10

Two of each of the bruschetta varieties listed above.

Tempeh bao bun

7

Romaine lettuce | sweet & sour vegetables | bean sprouts | kimchi mayonnaise

Sticky Korean chicken bao bun

7

Romaine lettuce | sweet & sour vegetables | edamame | kimchi mayonnaise

Tempura prawn bao bun

7

Romaine lettuce | sweet & sour vegetables | kimchi mayonnaise

Do you have an allergy? Please inform us.

Dishes marked with a  symbol can be prepared gluten-free.



**For the children, there is a separate menu.
You can ask the staff for this menu.**

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Appetizers

Beef carpaccio 🌱	11
Truffle mayonnaise rocket sun-dried tomato pumpkin seeds Parmesan	
Beef tataki	11.5
Ranch dip ponzu gel sweet & sour beech mushrooms green herb crumble	
Sticky Korean chicken	12
Kimchi mayonnaise radish spring onion edamame sesame seeds	
Tuna mosaic 🌱	13
Beurre blanc citrus mayonnaise crispy rice paper wasabi crumble grilled spring onion	
Beetroot 🌱 🌱	9
Roasted beetroot beetroot cream sauce goat's cheese crème crispy Chioggia beetroot	
Kohlrabi carpaccio 🌱 🌱	9
Sicilian pesto ricotta red chicory courgette pistachio	

Soups

Whole grain mustard soup 🌱 🌱	8.5
Spring onion croutons	
Spicy pumpkin soup (vegan option available) 🌱 🌱	10
Goat's cheese pumpkin seeds piri piri oil chives	
Vichyssoise (vegetarian option available) 🌱 🌱	9.5
Warm potato & leek soup crispy pancetta green herb oil chives	

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Main Courses

Cod 🌱	23
Antiboise roasted fennel baby potatoes rocket salad	
Salmon fillet 🌱	25
Tuna mosaic spinach pomme pavé beurre blanc green herb oil	
Aubergine (vegan) 🌱 🌱	19
Sicilian pesto balsamic roasted pumpkin sweet potato cream crispy Chioggia beetroot courgette crackling	
Open lasagne (vegetarian option available) 🌱	21
Truffle béchamel sauce ricotta crispy pancetta courgette spinach pistachio	
Pork neck 🌱	21
Hollandaise sauce leek mash braised leek king oyster mushroom	
Grilled beef rib-eye 🌱	27
Beef gravy sweet potato cream pomme pavé king oyster mushroom grilled spring onion	
Braised beef cheek 🌱	22.5
Beef gravy onion hash leek mash roasted pumpkin crackling	
Black angus burger	21
Potato bun tomato bacon cheese homemade burger sauce artisan chips Fried egg on top? Add +1.5	
Indonesian rendang loaded fries	22.5
Sweet potato fries gado gado salad boiled egg kimchi mayonnaise cassava crackers	

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Main Courses

Caesar salad 🌿	21
Romaine lettuce crispy pancetta grilled chicken Parmesan croutons poached egg Caesar dressing Hollandaise sauce	
Oriental salad 🌿 🌱	21
Romaine lettuce rocket tempeh courgette bean sprouts edamame peanuts citrus mayonnaise	
Goat's cheese & bacon salad (vegetarian option available) 🌿	22.5
Romaine lettuce rocket sun-dried tomato blueberries walnut honey	

Side Dishes (to order separately)

Artisan chips with mayonnaise 🌿	4
Sweet potato fries with truffle mayonnaise 🌿	5.5
Green salad 🌿	5
Gado gado salad with boiled egg 🌿 🌱	5.5
Homemade garlic bread 🌿 🌱	5.5

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Desserts

Dessert platter (for 2 people) 11 p.p.
A selection of delicious sweets from our dessert menu.

Torta caprese  8.5
Classic Italian chocolate cake served with yoghurt & walnut ice cream and whipped cream.

Tropical dessert  9
Almond biscuit | mango & passion fruit crèmeux | lemon sponge cake
white chocolate ice cream

Apple strudel 9
Warm from the oven | vanilla sauce | vanilla ice cream | whipped cream

Tiramisu twist  9
Coffee parfait | cocoa butter | mascarpone cream | Tia Maria gel | lemon sponge cake

Italian dessert 8
A delightful combination to finish your meal in style: espresso, vanilla ice cream and our
homemade tartelette with cioccolato budino.

Scoop of ice cream with crumble and whipped cream  4
Choose from vanilla ice cream, white chocolate ice cream, yoghurt & walnut ice cream
or ask for our seasonal flavour.

Friandises 6.5
Selection of 4 homemade sweet treats

Would you like a nice drink with your dessert?



De Krans, Muscat de Frontignan

5

This South African dessert wine perfectly complements every dessert on the menu.



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Did you enjoy it? Leave us a review by scanning
the QR code!

