

APPETIZER

Bread platter	6.95
old chees <mark>e tapenade aioli</mark>	
SOUPS	
Tomato soup 🕅	7.95
green herb cream	
Soup of the day	8.95
ask our staff	
MEAT	

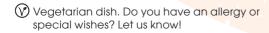
Beef carpaccio	13.95	
truffle mayonnaise Sun dried tomato		
old cheese seed mix salad green herbs		
Steak tartare	13.95	
egg yolk onion capers brioche bread		
vadouvan mayonnaise		

FISH

Butterfish carpaccio	12.95
fennel cucumber radish marinated	
tomato salsa Verde	
Spicy prawns in garlic oil	13.95
spicy prawns garlic oil naanbread	

VEGETARIAN

Vegan sashimi 🕜	12.95
wakame fermented red cabbage	
wasabi mayonnaise crumble of onion sesame	
Tomato tartare 🕜	12.95
burrata balsamic vinegar arugula salad	
crumble of onions	





MAIN DISHES

MEAT

Beef bavette	24.95
seasonal veget <mark>ables potat</mark> o pie	
chimichurri	
Rib-eye	26.95
beurre ca <mark>fe de paris sea</mark> sonal vegetables	
potato garnish	
Marin <mark>ated chicken t</mark> high satay	19.95
veget <mark>able mix hom</mark> emade peanut sauce	
prawn crackers fries	
Beef burger	19.95
tomato pickle relish crispy onion nest	
cheese mix barbecue sauce lettuce fries	
Wildstew	19.95
de <mark>er wild b</mark> oar hot lig <mark>htning mushroo</mark> ms	
green herbs	

FISH

Baked codfish	22.95
whit <mark>e wine sau</mark> ce <mark>w</mark> ith saffro <mark>r</mark>	n seasonal vegetables
potato <mark>garnish</mark>	
Catch of the day	price from 19.95
seasonal vegetables potat	o pie

VEGETARIAN

Vegan fish and chips 🕜	19.95	
vegan fish fillet fries fermented red cabbage		
pickle relish remoulade sauce		
Truffle risotto ♥	19.95	
mushrooms roasted tomato grana padano		
arugula crispy cheese biscuit		
Vegetable burger ♥	19.95	
sriracha mayonnaise fermented red cabbage		
crispy onion nest guacamole lettuce fries		

3 COURSE MENU € 39.95

Choose a starter, main course and dessert. (from Sunday to Wednesday)

Dinner

SALADS & BOWLS

Buddha bowl vegetarian 🕜	17.95
chickpeas sweet and sour red cabbage manga)
edamame beans roasted tomato Quinoa	
grilled eggplant creme fraiche	
Buddha bowl crispy chicken	17.95
crispy chicken chickpeas edamame beans	
sweet and sour red cabbage mango quinoa	
roasted tomato grilled eggplant creme fraiche	
Goat cheese salad ${\mathfrak V}$	17.95
tomato cucumber raw vegetables boiled egg	9
beets nut mix Apple	
Smoked salmon salad with prawns	18.95
tomato cucumber raw vegetables capers	
red onion boiled egg lime-dill vinaigrette	

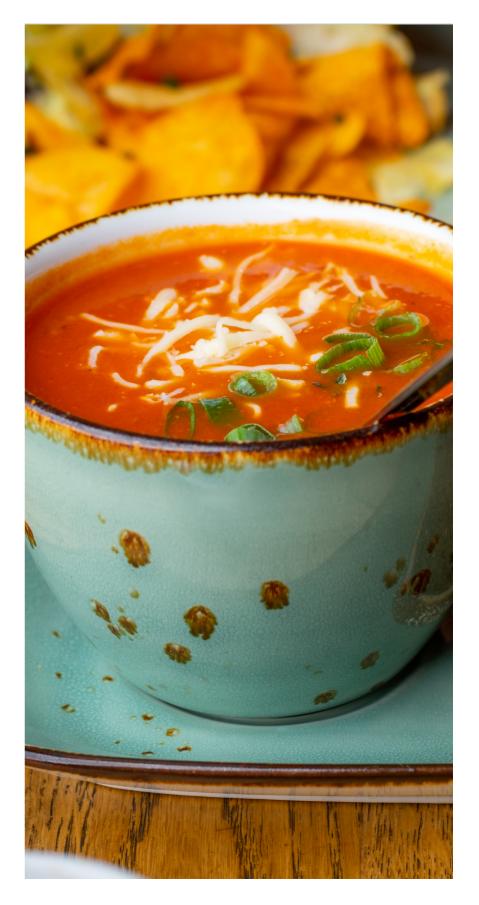
PK EASY FOOD

Can be ordered from 2 people

Meat p.p.	29.95
wild stew bavette chicken thighs	
seasonal vegetables potato garnish fries	
Fish p.p.	29.95
fish of the day cod fillet shrimps	
seasonal vegetables potato garnish fries	

SIDES

Fries with mayonnaise	4.50
Sweet potato fries	5.50
Fresh salad	4.50
Bread with dips	6.95



After dinner

LUXURY COFFEES 8.95

served with whipped cream

Irish Coffee

Tullamore Dew

Jamaican Coffee

Tia Maria

French Coffee

Grand Marnier Rouge

Italian Coffee

Amaretto Disaronno

Spanish Coffee

Licor 43

DESSERTS

Saffron pears	9.95
airy yogurt chocolate scotch	
Brownie	9.95
white chocolate ice cream crumble cream	
Cheesecake	9.95
passion fruit sorbet	
Cheese platter	12.95
cheese fig syrup Nut bread	

PORT

Fine Ruby	4.25
Tawny	5.25
Late Bottled Vintage	7.25

