

CHEF'S MENU.
SUMMER EDITION
€ 39,50

First stop

Burrata

Prince de Bretagne tomato, balsamic vinegar,
black olive crumb, feuille de brique and borage

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Shrimp croquettes

Truffle potato, apple, ravigotte, pickled cucumber and chervil

Main event

Bavette steak

Chimichurri, roasted pepper salsa, potato twist

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Risotto

Asparagus, mushroom, peas and puffed wild rice

Final destination

Chef's dessert

A weekly changing delicious dessert from our chef

An allergy or diet? We've got you covered

Ask our staff for the options. It might take a little
longer but it will be prepared with love.