



GROUP MENU

A selection of our favorite dishes, specially selected by the chef

3 courses 39,75

STARTERS

Burrata caprese with a marinated tomato salad,
Taggiasca olive puree, basil leaves and basil oil

Homemade crab croquettes with cucumber
and dill salad and bisque mayonnaise

Vittello tonato; thinly sliced roasted veal with tuna mayonnaise,
rocket, baby tomatoes, pine nuts and fried capers

MAIN COURSES

Frittata of edamame beans, green peas and courgette
with mint-dill crème fraîche and summer salad

Warm house smoked salmon fillet with grilled asparagus,
potato tart and beurre blanc

Slow braised lamb shoulder in ras-el-hanout jus
with smoked aubergine, roasted tomatoes and coriander-mint 'hang up'

DESSERTS

Milk chocolate panna cotta with cocoa and walnut cigarillo
and banana ice cream

Vanilla crème brûlée with fresh raspberries

Dessert of the day

Liqueur coffee

(choose from: Irish-, French-, Italian-, Spanish-, Licor 43-, Baileys- or Zakkendragerscoffee)