

Menu de Chef

40.50

Starters

VENISON PASTY

Venison pasty – gently cooked quail breast – cranberry compote

Or

TOM KHA KAI 2.0

Seafood - bundle mushrooms - foam of tom kha kai

Main dishes

REDFISH

Redfish fillet – prawns – potato mousseline – lobster sauce

Or

DUCK

Duck breast baked on the skin – ravioli of cauliflower and beurre noisette – spice gravy

Desserts

A selection of 5 cheeses from 'Puur Kaas & Delicatessen' served with nut-raisin bread – honeycomb

supplement 3.00

SWEET

A surprise from the chef

Or

SGROPPINO

Lemon sorbet - vodka - prosecco