Starters
★ Burrata with coeur de boeuf, fresh beetroot and honey pearls................................. € 16.50
Sea bass tartare with pico de Gallo mango chutney and sweet and sour cucumber ....€ 16.50
Iberico ham with figs, lime curds and sherry dressing......................................................... € 16.50

Soups
★ Broccoli soup with spring onion and crème fraîche......................................................... € 9.50
Pepper soup with basil and olive oil....................................................................................... € 9.50

Main courses
★ Stuffed zucchini with goat cheese, ratatouille and pesto dressing................................. € 28.50
Pork cheek with slowly cooked pork belly, seasonal vegetables and a calvados gravy......................................................................................................................... € 28.50
Mackerel with antiboise, green asparagus and candied carrot.......................................... € 28.50

Desserts
White chocolate mousse with marinated pineapple and yoghurt crumble...................... € 12.50
Filled tartelettes with vanilla cream, raspberry and ruby chocolate.................................. € 12.50

Chef’s suggestion please see blackboard ......................................................................... € 34.50

★ = vegetarian