

DINNER

Where Love Lives

FOOD

Creaming herring apple chips, fresh apple, horseradish & beetroot dressing	80,-
Ham hock Burn apple pure, chicken skin chips, mustard mayo dressing	85,-
Crostini with hot chestnuts, goat cheese, figs chutney	90,-
Portobello with red onion marmelade, Gorgonzola, onion dressing, puff pastry	90,-
Poached hake with butternut squash puree, pickled carrot, parmesan	90,-
Falafel with tomato relish, vegetables	85,-
Cauliflower steak with roasted cumin, goat curd, cashews, truffle dressing	90,-
Duck sliders with bean sprouts, teriyaki	90,-
Steamed bao bun with beef, cabbage, spring onion, pea shots	90,-
Drum sticks with Sriracha BBQ	85,-
Fish of the day (Ask your waiter) , with seasonal eastern vegetable	105,-
2 cuts of pork with mashed potato, pear/vanilla puree, sauce and broccoli	125,-
Beef board (Serves 2 persons).	350,-

ADD ONS

Fries and mayo	50,-
Asian salad	50,-
Beef wontons	50,-
Edamame beans	50,-

FIXED MENU

Portobello

Falafel

Fish of the day or 2 cuts of pork

Served with fries

Dessert of the day (Ask your waiter)

275,-

(Until 21.30. Has to be ordered by the table)

DESSERTS

Bakewell tart Brandy, cream & anglace	50,-
Selection of Ice Cream or Sorbet (Ask your waiter)	50,-
Chocolate cake	50,-

AVEC

Baileys	40,-
Vermouth	40,-
Nikka. Japanese whiskey	60,-
La Hechicera. Extra Anejo Solera 21yo	60,-
Royal Salute 21yo. Chivas Regal	165,-
Ambassador. Diplomatico	195,-