



EAT BETTER, FEEL BETTER





# DINNER MENU

from 12/10 until 16/10

2 courses menu 29 €  3 courses menu 35 €

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## STARTERS

-  Crispy duck and vegetable loempia, mango chutney and fresh salad of young shoots 15 €
-  Spinach and watercress velouté, smoked trout on toast with cream cheese and herbs 14 €
-  Parsnip confit with apple vinegar, parsnip cream with green apple pickles and crispy hazelnuts  13 €

## MAIN DISHES

-  Sautéed mussels in red curry, turnip puree, Thai basil oil, black garlic and squid ink tuile 23 €
-  Roasted pur fillet Holstein, sautéed fennel, black crumble of vegetable charcoal and sesame, soy and oyster reduction in Porto wine, fresh fig and mashed edamame 24 €
-  Roasted cauliflower with spices, chickpeas and kale sautéed with lemon, taro mousseline with tahini  20 €

## DESSERTS

-  Moelleux cocoa and sweet potato, sweet potato with vanilla rum and crunchy chocolate  9 €
  -  Spiced mascarpone cream panna cotta style, caramelized pear and walnut crumble  8 €
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