

12:00-16:00

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# Lunch Menu

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## Small mains

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### CAPRESE SKEWERS 9

4 skewers of cherry tomatoes, mini mozzarella, and basil leaves drizzled with balsamic glaze — light and refreshing

### SOUP OF THE DAY 6.5

Ask our staff about today's special soup.

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## Mains

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### CHEESEBURGER\*\* 17.5

A juicy burger with homemade burger sauce, melted cheddar, fresh tomato, pickled onion, crunchy pickles, and crisp iceberg lettuce. Simply irresistible!

### CHICKEN MISO\* 19

Juicy sous-vide chicken breast glazed with a miso-honey sauce, served with seasonal roasted vegetables — a harmonious fusion of sweet and savory

### MEXICAN SALAD 16

A zesty Mexican salad with black beans, corn, creamy avocado, rucola, baby spinach, feta and a spicy lime dressing — a flavorful and healthy choice

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## Cakes

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APPLE PIE 4

CARROT CAKE HOMEMADE 4

BANANA BREAD HOMEMADE 3.5

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## Sandwiches

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### CHERRY TOMATO AVOCADO 11

The classic avocado sandwich, topped with feta, balsamic glaze, sunflower seeds, avocado, and cherry tomatoes - freshness in every bite!

### HUMMUS AVOCADO 11

Smooth hummus and avocado, topped with sweet cranberries and crunchy almonds—a perfect balance of flavors!

### SMOKED SALMON AVOCADO 14

Our deluxe sandwich, loaded with avocado, spring onions, and a generous serving of smoked salmon, all finished with a bold wasabi mayo—rich and refined!

### OLD CHEESE & PESTO 9.5

Our take on the classic aged cheese sandwich, layered with sundried tomatoes, lamb's lettuce, and a touch of green pesto —simple yet full of flavor!

### SCRAMBLED EGGS & BACON 10.5

Fluffy scrambled eggs served with crispy bacon and fresh chives, all packed into a hearty sandwich—perfect for a delicious and satisfying lunch!

### TERIYAKI CHICKEN 12

Tender oven-baked teriyaki chicken on a bed of lettuce, topped with fresh spring onions and sesame seeds, all served with a perfect balance of savory and light flavors.

**Gluten free bread available for sandwiches for +1 eur.**

 **Vegetarian**  **Available vegan**

\* Served with potatoes & veggies

\*\* Served with fries and coleslaw

Allergies? Please tell our staff

16:00-21:30

# Dinner Menu



## Pre-Starters

### BEETROOT CARPACCIO 6.5

Delicate beetroot carpaccio topped with edible flowers, balsamic pearls, and truffle vinaigrette — smooth and delicate

### CAPRESE SKEWERS 7

Cherry tomatoes, mini mozzarella, and basil leaves drizzled with balsamic glaze — perfect for a light and refreshing start

## Desserts

### CREME BRULEE 8

Homemade tropical crème brûlée with flamed pineapple and a touch of petals — a delightful end to your meal

### CHOCOLATE GANACHE 7.5

Homemade, velvety chocolate ganache with raspberry foam and edible flowers

### BANANA PUDDING 7.5

Homemade banana pudding with bastogne crumble, whipped cream and chocolate sauce

## Full menu


### 3-COURSE MENU 30

The best way to enjoy our menu! Pick one dish from every category and experience a full dining experience. Please note, mains are served without potatoes

### 3-COURSE MENU BAVETTE 38

The highlight of your dining experience: our signature bavette steak as the main course. Please note, mains are served without potatoes

 **Vegetarian**

 **Available vegan**

## Starters

### BRINED SALMON 9

100gr brined salmon paired with cucumber ribbons, dill crème, and a hint of lime vinaigrette — flavorful, elegant

### WATERMELON SALAD 8

Juicy Sous-vide watermelon, creamy feta, and a touch of pistachio crumble — savory, and utterly refreshing

### GARLIC BUTTER SHRIMPS 7

100gr shrimps sautéed in rich garlic butter— simple, yet irresistible

## Main courses

### RATATOUILLE\* 16

Classic ratatouille with a twist: sous-vide zucchini, egg plant, red and yellow bell pepper, onion and Parmesan foam — a vegetarian delight

### BAVETTE STEAK\* 25

200g tender sous-vide bavette steak, served with cauliflower purée, roasted carrots, and rich red wine sauce

### MEXICAN SALAD 16

A zesty Mexican salad with black beans, corn, creamy avocado, rucola, baby spinach, feta and a spicy lime dressing — a flavorful and healthy choice

### CHICKEN MISO\* 19

Juicy sous-vide chicken breast glazed with a miso-honey sauce, served with seasonal roasted vegetables — a harmonious fusion of sweet and savory

### LEMON SHRIMPS\* 15

200gr zesty shrimps in garlic-lemon butter, on a bed of tender zucchini ribbons — fresh and citrusy

### SPARE RIBS\*\* 18.5

400gr sous-vide fatty spareribs, glazed with pineapple-hoisin sauce — a must-try

### CHEESEBURGER\*\* 17.5

A juicy burger with homemade burger sauce, melted cheddar, fresh tomato, pickled onion, crunchy pickles, and crisp iceberg lettuce. Simply irresistible!

\* Served with potatoes & veggies

\*\* Served with fries and coleslaw

Allergies? Please tell our staff

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# Wine Menu

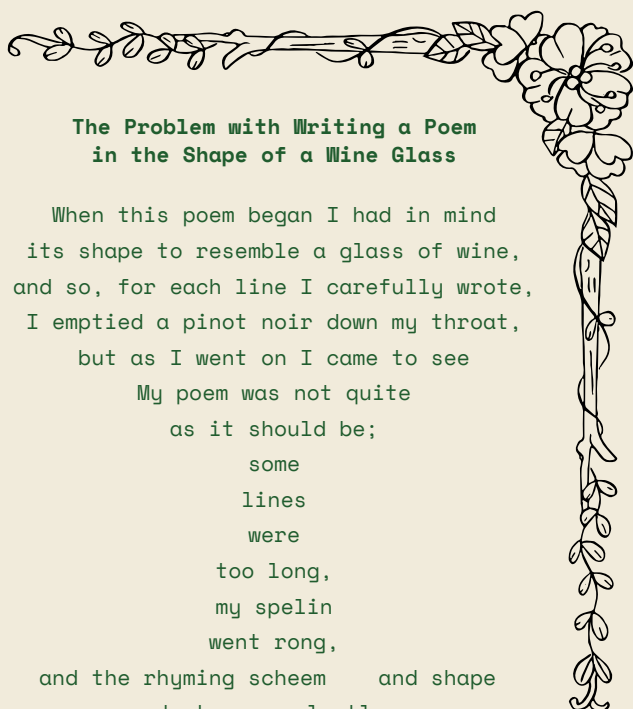


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## By the glass

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<b>CHARDONNAY</b>	<b>5/22</b>
<i>CRISP, BUTTERY, FRUITY</i>	
<b>SAUVIGNON BLANC</b>	<b>6/26</b>
<i>ZESTY, GRASSY, CITRUSY</i>	
<b>MERLOT</b>	<b>5/22</b>
<i>SMOOTH, PLUMMY, VELVETY</i>	
<b>CABERNET SAUVIGNON</b>	<b>6/26</b>
<i>BOLD, TANNIC, DARK-FRUITY</i>	
<b>ROSÉ</b>	<b>5/22</b>
<i>FRESH, FLORAL, BERRY</i>	



### The Problem with Writing a Poem in the Shape of a Wine Glass

When this poem began I had in mind  
its shape to resemble a glass of wine,  
and so, for each line I carefully wrote,  
I emptied a pinot noir down my throat,

but as I went on I came to see  
My poem was not quite

as it should be;

some

lines

were

too long,

my spelin

went rong,

and the rhyming scheem and shape

had compleetly

dssapeared by the

end

of

it

-Bran Bilstone

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## By the bottle

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### FORTE ALTO PINOT GRIGIO 28

*TYPE: WHITE, FRESH AND LIGHT  
COMBINATION: BEETROOT CARPACCIO,  
RATATOUILLE AND MISO CHICKEN*

### HOYA DE CADEMES VERDEJO 30

*TYPE: WHITE, FRESH AND FRUITY  
COMBINATION: BRINED SALMON, SHRIMPS WITH  
ZUCCHINI AND BANANA PUDDING*

### LE VERSANT VIOGNIER 37

*TYPE: WHITE, FRESH AND REFINED  
COMBINATION: WATERMELON SALAD, AVOCADO  
CORN SALAD AND CREME BRULEE*

### LES BERTHOLETS CHARDONNAY 33

*TYPE: WHITE, BUTTERY AND FRESH  
COMBINATION: GARLIC BUTTER SHRIMPS,  
MEXICAN SALAD OR CHICKEN MISO*

### SUR TES PAS PINOT NOIR 34

*TYPE: RED, FIRM AND DEEP  
COMBINATION: CAPRESE SKEWERS, MISO  
CHICKEN AND SPARE RIBS*

### CONVIVIALE PRIMITIVO 32

*TYPE: RED, SMOOTH AND ROUND  
COMBINATION: BY ITSELF OR BAVETTE*

### HOYA DE CADEMENS RESERVA 33

#### TEMPRANILLO

*TYPE: RED, FIRM AND DEEP  
COMBINATION: BAVETTE AND SAVORY SNACKS*

### PABLO Y WALTER MALBEC 40

*TYPE: RED, FIRM AND DEEP  
COMBINATION: BEETROOT CARPACCIO,  
BAVETTE AND SPARE RIBS*

### CA'NERI PROSECCO 44

*TYPE: WHITE, SPARKLING, DRY AND FRUITY  
COMBINATION: CHICKEN MISO, BRINED SALMON  
OR TO THE ROOM*

