

# GOURMET MENU

## STARTERS

TOSTADA WITH SMOKED MACKEREL AND AVOCADO  
SERVED WITH A FENNEL SALAD AND FETA

OR

BAO BUNS WITH STICKY SHIITAKE AND KIMCHI RADISHES  
WITH A DAIKON SALAD AND SPRING ONION MAYONAISE

## MAINS

LAMB STEAK AN TAJINE WITH SAFFRON COUSCOUS AND POMEGRANATE JUS  
SERVED WITH GREEN ASPARAGUS AND GREMOLATA

OR

FLAME GRILLED WHITE ASPARAGUS WITH WHEY BEURRE BLANC AND A POACHED EGG  
SERVED WITH NEW POTATOES, SAMPHIRE AND BROAD BEANS

## DESSERT

STRAWBERRY MERINGUE WITH MASCARPONE, RASPBERRY GEL AN BASIL MACARON

OR

ELDERFLOWER MOUSSE WITH PICKLED GRAPES AND KUMQUAT COMPOTE

1 COURSE € 25,50

2 COURSES € 36,00

3 COURSES € 41,00

BEER PAIRINGS € 4,75 PER GLASS