

GOURMET MENU

STARTERS

PORK TERRINE WITH GOCHUJANG AND LEMONGRASS
SERVED WITH A GOOSEBERRY RELISH AND EDAMAME BEANS

OR

LEMON VERBENA LABNE WITH A STRING BEAN SALAD AND QUAIL EGG
SERVED WITH A STRING BEAN AND FLAXSEED CRACKER

MAINS

SLOW-COOKED SHORTRIB WITH BELL PEPPER JUS
SERVED WITH RATATOUILLE, POTATO CUBES AND PANGRATTATO

OR

ROASTED CAULIFLOWER WITH VEGETARIAN NDUJA
SERVED WITH BELL PEPPER MOUSSELINE AND RELISH

DESSERT

LEMON VERBENA CAKE WITH LAVENDER CREAM AND PEACH SORBET

OR

PASSIONFRUIT PANNA COTTA WITH COCONUT MACARON AND PINEAPPLE SORBET

1 COURSE € 25,50

2 COURSES € 36,00

3 COURSES € 41,00

BEER PAIRINGS € 4,75 PER GLASS