

12:00-16:00

Lunch Menu

Small mains

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.

Mains

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

Cakes

APPLE PIE **4**

CARROT CAKE HOMEMADE **4**

BANANA BREAD HOMEMADE **3.5**

Sandwiches

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



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 veggies 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 grilled corn, creamy avocado, 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

Classic cheeseburger with a juicy patty, melted cheddar, pickles, fried onions, rucola, mustard, and ketchup



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



 Vegetarian

 Available vegan

* Served with potatoes

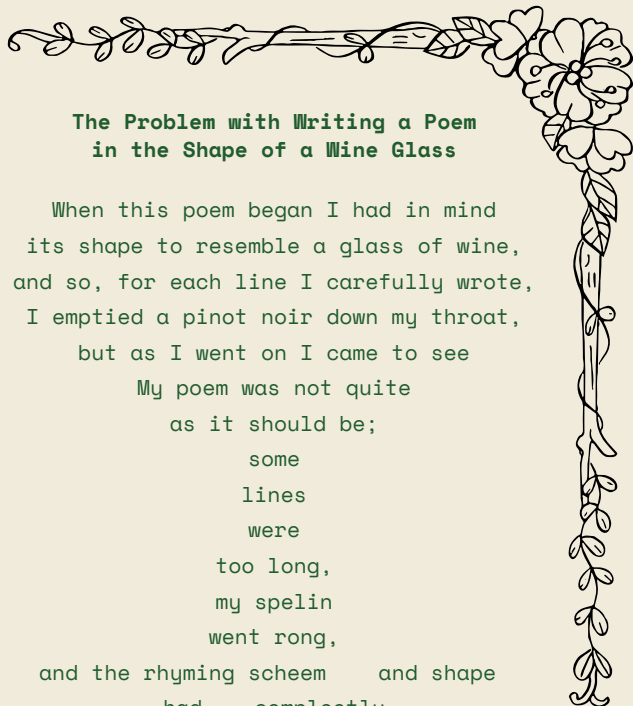
** Served with fries and coleslaw

Wine Menu



By the glass

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

By the bottle

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*

