

DINNER

Choice of starters

Tasting plate composed of 4 starters


Scallops, crushed fresh tomatoes

Savoury crème brûlée with courgettes and basil

Chicken chutney and semi-cooked carrots, red pepper tapenade

Spinach crisp, smoked salmon and lumpfish roe

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Fresh vegetable and cornflower minestrone, coconut and curry
gazpacho 


Choice of main plates

Roast chicken leg, parmesan risotto, red pepper marmalade

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Cod loin fillet with green asparagus cream, fondant yellow carrots

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Thick steak with green pepper, potato rosette, fresh seasonal vegetables
(+7€) 

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Fried fresh market vegetables and onion confit, polenta fries

Cheese platter (+6€)

Choice of desserts

Tasting plate composed of 3 desserts

Strawberry and yuzu macaron

Vanilla cream puff, roast apricot and pistachio flakes

Bittersweet chocolate dessert with Earl Grey tea, raspberry velvet

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Wok of fresh fruit, strawberry dome with puffed rice and vegetable cream 

 Lactose and gluten free vegetarian menu