KITCHEN CORNELIS BAR

GROUP MENU

Friday & Saturday from 12 people
Sunday to Thursday from 15 people

Starters

TUNA TARTARE 19
Cream of avocado with togarashi | mango
pandan-jasmine gel | spring onion oil | mustard seed

CHEF'S CARPACCIO 16
Truffle mayonnaise | Parmesan cheese
capers | pine nuts

WINTER BURRATA 15
Winter special
Beetroot tartare | blackberry | pistachio crumb
Aceto Balsamic vinaigrette

Sushi 8 PCS

SPICY TUNA 22
Tuna tartare | red pepper | cucumber
sriracha mayonnaise | shiitake | arare

SALMON TORCH 20
Salmon | cucumber | avocado | honey miso
teriyaki | crispy tempura | ikura

BEEF ROLL 22
Asparagus tempura | yakiniku beef | kataifi
jalapeño oil | yuzu wasabi dressing | black masago

Sauces

PEPPER SAUCE 3.5

BEARNAISE SAUCE 3

CHIMICHURRI 3

CORNELIS JUS 3.5
Roasted garlic | thyme
rosemary

Main dishes

FLANK STEAK 28
200 gram | with fries

RIBEYE 38
250 gram | met frites

TENDERLOIN 38
200 gram | with fries

SWEET POTATO & ONION 21
We love veggy
Roasted sweet potato | gel from sea buckthorn berry
carrot-red pepper marmalade | caramelized onion
gravy of roasted onion and roasted garlic
Parmesan cheese Espuma

CORNELIS BURGER 20
Beef | Cheddar | lettuce | tomato | pickles
burger sauce | fries

SEA BASS 30
From the BBQ | green curry | mussels | kailan
coconut rice | lime leaf oil

Side dishes

MARINATED MUSHROOMS 6
Sherry | garlic

SPINACH Á LA CRÈME 8
Guest favorite
Parmesan cheese | pine nuts

SALAD 6
Lettuce | tomato | cucumber | croutons
lemon dressing | red onion

SWEET POTATO FRIES 7
Truffle mayonnaise

Desserts

NEW YORK STYLE CHEESECAKE 13
Forest fruit jam | strawberry mint sorbet

CRÈME BRÛLÉE 11
Vanilla Madagascar | tangerine sorbet

Lets get social