

# 3-COURSE €42

Create your own 3-course dinner and enjoy a fixed,  
affordable menu price.

*All dishes can also be ordered separately.*

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## Starters

### Smoked salmon

With Radish | beetroot | sweet and sour onion | smoked pepper  
puffed wild rice | 16

### Smoked duck breast

Finely smoked duck breast | pecan | date compote | lettuce | mustard seed | 16

### Burrata

Creamy burrata | sun-dried tomato tapenade | cherry tomato  
fresh salsa verde | land cress | 16

### Carpaccio

Thinly sliced beef carpaccio | basil mayonnaise | shallot | chives  
Parmesan | chicken salt | 16

### Tuna tartare

Fresh tonu tartare | avocado | mango | citrus fresh yuzu soy dressing | 20

*If you choose the tuna tartare in the 3-course menu, a surcharge of +4 applies*

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## Main courses

### Guinea fowl suprême

Tender roasted guinea fowl | truffle gravy | 25

### Braised beef stew

With gravy | 25

### Corvina

Pan-fried corvina | fresh salsa verde | 26

### Ravioli\*

Filled with celeriac | truffle cream sauce | 23

*All main courses are served with potato gratin  
(except for the ravioli) and seasonal vegetables.*

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## Desserts

### Oreo cheesecake

With marinated strawberries | 16

### Cheese platter

3 types of cheese | ginger jam | raisin bread | 19