

DINNER

Where Love Lives

FOOD

Pickled herring apple chips, fresh apple, horseradish & beetroot dressing	90,-
Terrine of Pork Burn apple puree, chicken skin chips, mustard mayo dressing	95,-
Crostini with hot chestnuts, goat cheese, figs chutney	90,-
Portobello with red onion marmelade, Gorgonzola, onion dressing, puff pastry	90,-
Poached hake(fish) with butternut squash puree, pickled carrot, parmesan	95,-
Falafel with tomato relish, vegetables	85,-
Cauliflower "steak" with roasted cumin, goat curd, cashews, truffle dressing	90,-
Duck sliders with bean sprouts, teriyaki	90,-
Steamed bao bun with beef, cabbage, spring onion, pea shots	95,-
Chicken Drum sticks with Sriracha BBQ	90,-
Fish of the day (Ask your waiter), with seasonal eastern vegetable	115,-
Stuffed Duck breast with potato, cabbage, demi-glace, cherry, bacon	145,-
Beef board (Serves 2 persons).	350,-

ADD ONS

Fries and mayo	50,-
Asian salad	50,-
Beef wontons	50,-
Edamame beans	50,-

FIXED MENU

Pickled herring

Terrine of Pork

Stuffed Duck breast

Dessert of the day (Ask your waiter)

350,-

(Until 21.30. Has to be ordered by the table)

DESSERTS

Bakewell tart Brandy, cream & anglace	50,-
Selection of Ice Cream or Sorbet (Ask your waiter)	50,-
Chocolate mousse cake	50,-

AVEC

Baileys	40,-
Vermouth	40,-
Nikka. Japanese whiskey	60,-
La Hechicera. Extra Anejo Solera 21yo	60,-
Royal Salute 21yo. Chivas Regal	165,-
Ambassador. Diplomatico	195,-