

TASTING MENU

The tasting menu is a journey through our menu, with a selection of dishes being served at the table in rounds to share and enjoy together. It is possible to add a final course to dinner: dessert or cheese. Both is also an option of course! We do cater to different allergies and food requirements; please let us know in advance.

The dishes below are not all served, but there is a selection based on any needs / allergies / diets of the guests.

Price tasting menu without dessert: €32,50 pp

Add dessert: €5,50 pp

Add cheese : €12,- pp

Amuse round

This round is more an amuse round that is directly served on arrival. Bread with massala aioli and gochujang aioli, chipirones fritos and/or mushrooms al ajillo with cream cheese and pita bread with beetroot humus

1st round

Dragon roll (sushi) with crispy prawn and avocado and / or crispy green asparagus

Quesadillas with cheese and kimchi and crème fraîche

Salad with roasted carrot, feta and walnuts and vinaigrette of ras el hanout

Thinly cut tataki of beef with béarnaise, bacon and potato crisp

2nd round

Truffle risotto with mushrooms, rocket salad and Parmesan cheese

Chinese pancakes with beef teriyaki

Iberico ribs with chimichurri, crispy polenta, sugar snaps and dried tomatoes

Mini pizza with tomato sauce, mushrooms and Taleggio

3rd round

Mini cheeseburger of beef on brioche or a Thai style chickpeasburger

Fries with mustard mayonnaise

Dessert

Tasting of all different kind of sweets