

Buffet Menu

40€

Appetizers

Homemade Houmous

Pita Bread & zaatar.



Charcuterie & Cheese Selection

Artisan bread,
oignon pickles & mustard.



Nachos Feast

Pico de gallo, cheddar, lime sour cream.



Main courses

Mediterranean Chicken

Smokey grilled chicken, dates, kalamata
olive sauce, tarragon & oranges.

Crispy Ta'amiyya

Falafels, yoghurt, tahini & mint sauce.



Seasonal Vegetables

Roasted & spiced
locally sourced vegetable.

Couscous perlé

Seasonal vegetable & fresh herbs.



Dessert

Tahini Brownie

Tonka cream, toasted sesame.



Still and sparkling water included

(The menu can not be changed in function of dietary restrictions)



Contains gluten



Contains milk



Contains nuts

Drink Package

25€

Apero

Welcome Drink

(Beer, Wine or non alcoholic drink)

Dinner

A half bottle of wine

White, Secret Cépépage (bio), Chardonnay, Pays d'Oc

Red, Capocanale (bio), 2020, Merlot, Italy

OR

Half bottle of OSAN Gourmet Botanical Drink

(naturally alcohol free)

OR

Half Pitcher of Surréaliste Beer

Dessert

Homemade Party Shot

Still and sparkling water included

*If you choose the drink package, all guests must take this option.