

# Sharing Food Menu

49€

## Starters

### Aubergine Miso

Cashew, spring onions.



### Burrata di Puglia

Grapefruits, basil oil, toasted pistacchio.



### Mega Tiger Shrimps

Thai style, ginger & lime.

### Chou Fleur Roti

Harissa & herb sauce.

## Main Courses

### Picanha Black Angus

Flavourful & juicy beef cut,  
chimichuri sauce

### Vegetarian Kefta

Matbucha  
(Spicy Moroccan tomato sauce)



### Seasonal Vegetables

Roasted & spiced locally  
sourced vegetable.

### Pommes Grenailles

Smoked paprika, herbs & confit garlic.

## Dessert

### Bloody Fondant

Imperial Stout and chocolate



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.