

# BUFFET MENU

(40€)

## APPETIZERS

Homemade Houmous

Pita Bread & zaatar.



Charcuterie & Cheese Selection

Artisan bread, oignon pickles & mustard.



Crispy Cod Nuggets

Tartare sauce.



## MAIN COURSES

Irish Black Angus

Sirloin, chimichurri sauce.

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€)

## APERIO

Welcome Drink

(Beer, Wine or non alcoholic drink)

## DINNER

A half bottle of wine

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

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

OR

OSAN Gourmet Botanical Drink  
(naturally alcohol free)

OR

Surréaliste Beer Pitcher

## DESSERT

A Party Shot OR Tea/Coffee

Still and sparkling water included

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