

# SHARING FOOD MENU

(45€)

## STARTERS

### Aubergine Miso

Cashew, spring onions.



### Burrata di Puglia

Grapefruits, basil oil, toasted pistacchio.



### Mega Tiger Shrimps

Thai style, ginger & crispy wonton.



### Chou Fleur Roti

Harissa & herb sauce.

## MAIN COURSES

### Irish Black Angus

Sirloin, chimichurri sauce.

### Crispy Ta'amiyya

Falafels, yoghurt, tahini & mint sauce.



### Seasonal Vegetables

Roasted & spiced locally sourced vegetable.

### Pommes Grenailles

Smoked paprika, herbs & confit garlic.

## DESSERTS

### Imperial Stout chocolat fondant



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.