

Sharing Food Menu

55€

Starters

Chou Fleur Roti Entier

Harissa & herb sauce.

Mega Tiger Shrimps

Ginger, lime & crispy wonton.

Burrata di Puglia

Roasted plums & mizuna dressing.



Main Courses

Contre-Filet Argentin

Tender beef Sirloin. Served with our surreal pepper sauce on side.

Vegetarien alternative available on request in advance.

Roasted Vegetables

Depending on the season.

Mille-Feuille

De pommes de terre.



Dessert

Bloody Fondant

Imperial Stout and chocolate.



Still and sparkling water included

*The menu can not be changed in function of dietetary restrictions
The menu is for all members of the table. The price is per person.*



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 Cépage (bio), 2024, Chardonnay, Pays d'Oc

Red, Capocanale (bio), 2022, Merlot, Puglia

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.