

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 Cepage (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

DESSERTS

A Party Shot OR Tea/Coffee

Still and sparkling water included

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