



## AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks.

You can enjoy these dishes until July 8th)



**ALLERGENS:** 1.gluten - 2.crustaceans - 3.egg - 4.fish - 5.peanut - 6.soy  
7. dairy - 8.tree nuts - 9.celery - 10.mustard - 11.sesame - 12.sulfites - 13.molluscs 14.lupins  
(Allergens in parentheses can be removed from the dish modifying the original recipe)



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## STARTERS TO SHARE

Salmon tartare with almond "ajo blanco"

(1) - 4 - (6) - 8 - (12)

Burrata with strawberries and smoked sardines

(4) - 7 - 12

Muhammara toast with cashews

1 - 8 - (12)

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Roasted pork rib tacos with kimchee, red cabbage and mint

(3) - 4 - 6 - 12

Confit leek, smoked eel and béarnaise sauce

(3) - (4) - (5) - (7) - (12)

## 1 INDIVIDUAL MAIN TO CHOOSE:

Mellow rice with fish, snow peas, and nori seaweed aioli

2 - (3) - 4 - 13

Thai beef cheek lasagna with coconut béchamel sauce

1 - 2 - 6 - 7 - 12

Cantonese pork jowl (supplement +3,50€)

1 - 4 - 6 - 9 - 12 - 13

## 1 INDIVIDUAL DESSERT TO CHOOSE:

Cheese mousse with red berries

1 - 3 - 7 - 8

Almond cloud cake (supplement +3,00€)

3 - 7 - 8

39€/person

(10% VAT included)

Bread and drinks are NOT included. Available for the entire table.  
Dishes on the menu can change according to market availability.