



AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks. You can enjoy these dishes until Saturday, February 28)



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 pickles and citrus vinaigrette

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

Marinated chicken skewer with safe mayonnaise

(2) - (3) - 4 - (5) - 6 - 8 - (11)

Tempura cauliflower with red curry

1 - 2 - 6 - (8)

Asian-style glazed aubergine

1 - (4) - 6 - 8 - 11

Braised cheek bao with mole and dressed vegetables

1 - 2 - (3) - (5) - 6 - 7 - 8 - 9 - (11) - 12

1 MAIN TO CHOOSE FROM

Mellow fish rice with crispy baby squid, asparagus and allioli

(1) - 2 - (3) - 4 - 6 - 9 - 13

Pork ribs with Japanese BBQ glaze, potato and parsnip purée

1 - 6 - (7) - 11

Glazed venison shank, parmentier and Maghrebi-style tabbouleh (supplement +€6/person)

1 - (7) - (8) - 12

1 INDIVIDUAL DESSERT TO CHOOSE FROM

Almond cake cloud (supplement +€3.5/person)

3 - 7 - 8

Plated cheesecake cream, red berry jam and almond crisp

1 - (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.