



## GROUP DINING

For parties up to 26 guests we have a separate area for group dining. Sunday through Thursday we have room for groups up to 40 guests.

For parties over 10 guests we must limit your choice somewhat.

How does it work?

1. You choose one of our group menu's below 2 days in advance
2. At the dinner table all guests choose from this menu the starter, main and dessert they wish
3. We have vegetarian options for every menu, just ask the service
4. Guests with special diets or allergies are requested to contact us in advance



### CONDONED MENU €27,50 3 COURSES

#### Red card

carpaccio of beef with mixed seeds, bacon, Parmesan cheese, rocket and pomodori mayonnaise  
or

#### Rascal

millefeuille with smoked mackerel mousse and pickle chutney  
or

#### Green light

zucchini soup with spicy harissa mascarpone and a crisp of green herbs (veg)

#### On a hot griddle

oven cooked fillet of cod with turnip, cauliflower and small potatoes, Provence style  
or

#### Too sharp a point

free range chicken thighs and Iberico chorizo on lemongrass, served with cream of roasted bell pepper, grilled romanesco and green mustard mayonnaise  
or

#### Goody two-shoes

spelt spaghetti with fresh figs, lemon oil, rocket lettuce and black garlic mascarpone (veg)

#### Fire hazard

white chocolate crème brûlée with scroppino sorbet  
or

#### Seduction

mango cheesecake with salted caramel ice cream



### APPEAL €32 3 COURSES

#### Green as grass

thinly sliced roasted leg of lamb with baby corn, crumble of herbs, green asparagus and foam of green asparagus  
or

#### Mobster

spinach salad with buffalo mozzarella, puffed tomato, basil dressing and puffed rice  
or

#### In captivity

small burger of veal with anchovy mayonnaise and samphire

#### Topcriminal

grilled organic steak of beef with stir fried vegetables and creamy pepper sauce  
or

#### Redheaded scamp

fillet of redfish on a lukewarm salad of lentils, tomato and spring onion with lemon oil and sepia crackers  
or

#### Blissfully ignorant

rumpsteak of lamb with spring vegetables and black garlic gravy  
or

#### Made of common clay

green asparagus with farmer's brie, sweet potato mash and zucchini ribbons

#### Stiff conversation

several sorts of cheese with fig compote and fig nut bread  
or

#### Beaten up

raspberry mousse with chocolate cookie, chocolate sauce and yoghurt ice cream  
or

#### Forbidden fruit

warm peach and peach smoothie, apricot compote, lavender gel and orange sorbet



### IN CASSATION €39,50 4 COURSES

#### On probation

a tasting of starters

#### In captivity

small burger of veal with anchovy mayonnaise and samphire

#### Hooked!

grilled Albacore tuna with oriental vegetables and a lemongrass ginger sauce  
or

#### Blissfully ignorant

rumpsteak of lamb with spring vegetables and black garlic gravy

#### Closing argument

a tasting of sweet desserts

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