



MENU

Fried prawns breaded with Panko bread served with Pak Choi salad and orange and chili gel	€ 16
Homemade brioche bruschetta with sauteed calamari, wasabi and honey sauce, oriental turnip and red cabbage salad	€ 19
Salmon marinated tartare, yogurt and white pepper cream and homemade prawns crackers	€ 19
"Pulled Beef" beef cheeks stewed in beer, white corn crispy "polenta", spicy tomato chutney and sweet-sour red onion	€ 17
Beef tartare seasoned with roasted pepper sauce, served with homemade garlic mayonnaise, sautéed mushrooms and chickpea crispy wafers	€ 17
Homemade Ravioli filled with potatoes, carrots, leeks and mushrooms served with goat cheese, black pepper and honey coulis, parmesan cheese crumble	€ 21
Homemade black pasta ravioli stuffed with prawns served with bisque butter on a potatoes and paprika cream	€ 23
Homemade Ravioli filled with beef and pork meat, served with Parmesan cheese coulis, Bolognese sauce and sweet wine reduction	€ 22
Tuna Ceviche with homemade "Tiger's milk" (Citrus-base marinade) and Peruvian sweetcorn marinated with chili pepper	€ 22
Pork fillet wrapped in bacon with Port wine reduction, yellow potato puree and caramelized red onions and raspberries	€ 22
Duck breast with stewed legumes and Chimichurri sauce	€ 24
Homemade Dessert	
Vanilla Bavarian cream, pink pepper italian meringue, coconut crumble, Sangria coulis and crunchy hazelnut biscuit	€ 8
Is NOT Tiramisù (mascarpone cream, shortcrust pastry biscuit, cocoa crumble and coffee gel)	€ 8
Dark (70%) chocolate ball with a soft red fruits heart, hazelnut streusel and soft caramel	€ 8
Pineapple and cardamom pannacotta, white chocolate crumble, mango gelè and sweet crackers	€ 8
