

Dinner

M E N U



STARTERS

Sesame red tuna tataki

14.50€

Radish pickles and puffed rice chips

Borscht reinterpreted as a cappuccino

12.00€

Beetroot cream with smoked bacon, sour cream foam and rye crisp.

Prawns with parsley

13.50€

Coulis and black sesame tuile

Salmon carpaccio with ginger and lime

14.50€

Quinoa tabbouleh with citrus and Ponzu gel.

Crispy vegetable tempura

12.00€

Smoked miso cream and citrus pickle.

Cheese board

10.00€

Selection of Iberian Cured Meats

14.00€



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MAIN

Asian Wellington style beef tenderloin

28.50€

Wrapped in filo pastry, shiitake mushroom duxelles and sweet potato puree with miso.

Lacquered duck breast with tamarind

23.50€

Crispy waffle with potato and vegetables glazed with ginger.

Rack of lamb glazed with tamarind and mild spices

29.50€

Dauphinoise potatoes

Pork tenderloin with coconut milk and mild curry

19.50€

Mushroom and crispy vegetable risotto.

Grilled royal sea bream fillet with yuzu butter

21.50€

Rice with za'atar and glazed vegetables.

Roasted octopus tentacle with smoked rouille

28.00€

Confit "grenaille" potatoes and grilled baby corn.

Rice tagliatelle with crunchy vegetables

15.50€

Coconut and red curry sauce and roasted peanuts.



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DESSERTS

Tender caramelized banana sponge cake 8.50€
Pecan nut cream and aged rum ice cream.

Dark chocolate fondant with sweet pepper 7.50€
Sesame tuile, raspberry sorbet

Exotic fruit pavlova with lime cream 8.50€
Crispy meringue, mango, pineapple and passion fruit

Blueberry crème brûlée flavored with Earl Grey tea 8.00€
Ginger shortbread cookie

Ice cream sundae with whipped cream 7.50€

Flambéed crepe with pineapple 12.00€
Rum and raisin ice cream



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