

The Gardener and the Fakir

3-Course kidsmenu: 22,- p.p.

Starters 8,-

Tomato & Mozzarella ✓

Bulger, Fig, Arugula.

Salad Salmon

Marinated, Egg, Cucumber.

Salad Chicken

Grilled, Egg, Dukkah, Parmesan cheese.

Mezze ✓

Pita, Hummus, Muhammara, Bell pepper, Cucumber.

Tomato soup ✓

Basil, Crème Fraîche, Bellpepper, Croutons.

Main dishes 12,-

Steak

Tenderloin, Parsnip creme, Onion, Haricots verts, Spicy Harissa gravy.

Crispy Chicken

Seasonal vegetables, fries.

Hamburger ✓ Possible

Brioche, Beef, Lettuce, Tomato, fries.

Fish of the season

Potato, Peppers, Zucchini, Parsley butter sauce.

Pasta Bolognese ✓

Farfalle, Tomato, Parmesan cheese, Arugula.

Desserts 10,-

Dame Blanche

Vanilla ice cream, chocolate sauce.

Yoghourt

Honey, Lime, Pomegranate, White Chocolate

Pistachio

Parfait, Lychee Foam, Rose Water Jelly, Almond

Chocolate

White Chocolate Mousse, Passion fruit sorbet, Almond.

Side dishes

Bread Board 8,-

Sumac Butter, Aioli, Muhamarra

Frites 5,-

Frites, Mayonnaise

Salad 5,-

Fresh Green Salad

Seasonal Vegetables 5,-

Mix of warm seasonal vegetables

3-Course menu: 39,- p.p.

Starters 15,-

Bulger ✓

Feta, Date, Pomegranate, Walnuts, Tzatziki.

Winetip: Green Trail, Sauvignon blanc, Verdejo, Spain

Salmon

Marinated, Beetroot, Yogurt, Za'atar, Herb salad.

Winetip: Domaine Lalande, Chardonnay, France

Carpaccio

Smoked beef ribeye, Parmesan,

Dukkah, Arugula, Slightly spicy mayonnaise.

Winetip: Moreau & Fils, Sauvignon blanc, France

Mezze ✓

Baba ganoush, Pita, Aioli, Muhammara, Olives.

Winetip: Green Trail, Rosé blend, Spain

Falafel Salad ✓

Pumkin, Fennel, Walnuts, Sumac, Hummus

Honey-orange-yogurt dressing.

Winetip: Moreau & Fils, Sauvignon blanc, France

Main dishes 25,-

Steak +2,-

Tenderloin, Parsnip cream, Onion, Haricots verts, Spicy Harissa gravy.

Winetip: Domaine Lalande, Merlot, France

Free-range chicken

Filet, Za'atar, Spinach, Carrot, Corn, Cumin gravy.

Winetip: Green Trail, Tempranillo, Spain

Couscous ✓

Zucchini, Artichoke, Red Bellpepper, Goat Cheese Yogurt-Chive sauce.

Winetip: Domaine Lalande, Chardonnay, France

Pasta ✓

Ravioli, Eggplant, Tomato, Red Pepper, Oregano

Chickpea crumble, Yoghurt.

Winetip: Domaine Lalande, Merlot, France

Fish of the season

Potato, Peppers, Zucchini, Parsley butter sauce.

Winetip: Domaine Lalande, Chardonnay, France

Desserts 10,-

Dame Blanche

Vanilla ice cream, chocolate sauce.

Yoghourt

Honey, Lime, Pomegranate, White Chocolate

Pistachio

Parfait, Lychee Foam, Rose Water Jelly, Almond

Chocolate

White chocolate mousse, Passion fruit sorbet, Almond.

Cheese board +2,-

Date-almond bread, Apple syrup.

Winetip: Fonseca, Rode Port, Portugal

Coffee or Tea of your choice

With selection of sweets.

For information on allergens,
please contact our staff

✓vegetarian