

GROUP MENU

2 / 3 course

STARTER

SWEET POTATO SALAD

With maple dressing, spinach, pecan, yellow raisins and coriander

SALTED COD

With barra, pickled cucumber and red onion

KOREAN STEAK TARTARE

With gochujang, nashi pear and sesame-crisp

MAIN

FISH OF THE WEEK

Please ask the staff

FLAT IRON STEAK [+€4,-]

With sesame five spice sauce, green beans, almonds and parsley-root cream

GRILLED MISO-CELERIAC

With red lentil, pumpkin, kimchi, pointed cabbage, hazelnut crumble and herb oil

SMASH BURGER

Served on a brioche bun, with chimichurri mayo, tomato, pickles, iceberg lettuce, onion compote, cCeddar and fries

VEGAN BURGER

Served on a brioche bun, with chimichurri mayo, tomato, pickles, iceberg lettuce, onion compote and fries

DESSERT

LAVA CAKE

With pistachio ice cream, white chocolate pearls, strawberry and salted caramel

APFELSTRUDEL

With vanilla ice cream

FOCKINK SGROPPINO

Glass of sgroppino made with not only vodka, cava and lemon sorbet, but also our own Venster 33 limoncello, in collaboration with Wynand Fockink

