

Desserts

CHEESECAKE	6,5
TWO SCOOPS OF MONTE PELMO ICE CREAM	5,5
DESSERT OF THE DAY	7
THREE VARYING CHEESES WITH FIG BREAD	9,5

Dinner
Spannekes
Room

EN

Starters

JERUSALEM ARTICHOKE KIBBEH
PUMPKIN, DUXELLES, HERBAL OIL, BABA GANOUSH 9,5

BURRATA SALAD
GARLIC CROUTONS, TOMATO, BALSAMIC, PINE NUTS 9,5

SALMON
BELUGA LENTILS, SQUID, CRÈME FRAÎCHE, TOAST 9,5

STEAK TARTARE
EGG, SHALLOT, CORNICHONS, CAPERS, TOAST 9,5

SOUP OF THE DAY 7,5

SIDES

SALAD WITH BACON AND PARMESAN 5,5

PATATAS BRAVAS 5,5

FRIES WITH MAYONNAISE 5,5

Main

FISH OF THE DAY 19,5

PILAF
JERUSALEM ARTICHOKE, PURSLANE, HAZELNUT, YOGHURT,
CORIANDER 18,5

PUFFED KOHLRABI
QUINOA, PARSNIP, SPINACH, WALNUT 18,5

FILLED GUINEA FOWL
MUSHROOMS, CAVOLO NERO, GNOCCHI, TRUFFLE GRAVY 19,5

CORN TORTILLA
ROASTED LAMB, PARSNIP, YELLOW BEET, SWEET POTATO,
SALSA 19,5

CÔTE DE BOEUF (PER 2P)
600 GRAM RIB ROAST, PATATAS BRAVAS,
SALAD WITH BACON AND PARMESAN 25,5
(P.P)