



*Lunch & Dinner*

**MONDAY TO FRIDAY**

**2 COURSES**

**36€**

**3 COURSES**

**42€**

*Starters*

**GREEN ASPARAGUS TEMPURA**

With spinach salad, perfect egg, horseradish sauce and sesame

**SEA BREAM TARTARE**

With lime, thai basil, jalapenos, cucumber and nuoc-mâm sauce

*Main-Courses*

**CHICKEN BREAST SATAY SAUCE**

With peanuts, served with biryani rice, almonds, cardamom, curcuma, raisin

**GRILLED SWORDFISH**

Seasonal vegetable wok with a light garlic sauce

*Desserts*

**CHOCOLATE CRISPNESS WITH CHESTNUTS**

Praline, bavarois with chocolate and chestnuts

**PEAR CHEESECAKE**

No bake cheesecake with pear sauce, crunchy fresh pear and cinnamon crumble

If you suffer any allergies, please inform a member of the team when ordering. Prices are in Euros, including VAT and excluding a 5% employee benefit charge.