THREE-COURSE

DINNER 40.50 P.P.

Hotel guests with a threecourse package voucher can choose from the entire menu for an additional 9.50 p.p.

STARTERS

TABLE BREAD 🦢

butter with herbs I aioli

BEEF CARPACCIO

rugula | tomato | Parmesan cheese | dressing | pine nuts

VITELLO TONNATO

veal | arugula | tomato | red onion | tuna mayonnaise | Parmesan cheese

GRILLED HALLOUMI 🦢

avocado | little gem | mixed nuts | honey

SURF & TURF

prawns | ham | radish | jalapeño mayonnaise

ORIENTAL TOMATO SOUP

coconut | spring onion | noodles

MAIN COURSES

SCHNITZEL 🖋

250gr. pork schnitzel | gratinated with ham and cheese | mushroom sauce | vegetable

CRISPY CHICKEN BURGER

brioche bun | cheddar | ialapeño mayonnaise | kimchi | sugar lettuce | tomato | fries

PAPADUM 🦠 🥒

stir-fried vegetables | green asparagus | gratinated halloumi

CHICKEN SATAY

300 | 200 gr. chicken thigh | satay sauce | kimchi | prawn crackers | katjang pedis

GRILLED SALMON

hasselback | seasonal vegetables | dill mayonnaise

ORIENTAL BEEF STEW 🥒

carrot | bean sprouts | green beans | coconut | paprika | rice

BUDDHA BOWL 🤝

quinoa | halloumi | mesclun | avocado | chickpeas | grilled vegetables | radish | sweet & sour onion | Sriracha dressing

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate sauce | whipped cream

WAFFLE WITH CHERRIES

Brussels waffle | hot cherries | speculoos | whipped cream

CRÈME BRÛLÉE

mandarin orange sorbet ice cream

COFFEE COMPLETE

coffee of choice with sweet treats