

SHARED DINING MENU €55 P.P.

SHARED

STARTERS

BEEF TARTARE

capers - cornichons - anchovies cream
port wine bone marrow emulsion

SEABASS CEVICHE

calamansi - avocado - hibiscus red onions

VEGAN MOUSSAKA

seasonal vegetables - vegan béchamel sauce

MAINS

COTE DE BOEUF

BUTTERFLIED SEABASS

POINTED CABBAGE

SERVED WITH 2 CONDIMENTS AND PLENTY OF:

FRIES

classic Panache sauce

SPINACH SALAD

tatsoy - greens - nori - honey mustard

DESSERTS *CHOOSE FROM:*

TRIPLE CHOCOLATE BROWNIE

lemon sour cream - salted caramel ice cream

CHEESE PLATTER +€5

4 cheeses - fig nut bread - dry fruit compote

MAKE IT A FULL EXPERIENCE +€52

glass of cava - wine pairing - espresso martini