

SHARED DINING MENU €58 P.P.

AMUSE BOUCHE CHOOSE FROM:

BOUILLABAISE CAPPUCINO

PARSNIP CAPPUCINO

STARTERS CHOOSE FROM:

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 CHOOSE FROM:

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 +€67 glass of cava - wine pairing - espresso martini