

MENU OF THE MONTH JUNE 2017

Menu 2 courses: €29 (excluding beverage)

Menu 3 courses: €35 (excluding beverage)

BEFOOD

STARTERS

Gazpacho of melon, Serrano ham chips
or

Ceviche of saurel, radish, green asparagus, lemongrass vinegar

MAIN COURSES

Half-cooked salmon with Sanshō peper and Wasabi,
celery fine mousse, grilled and preserved fennel, virgin sauce
or

Chicken breast fillet stuffed with ginger, fine mousse of sweet potatoes,
duet of young squash, coffee & speculoos sauce

DESSERTS

Pavlova with red fruits
or

Café gourmand

► *Menu available for lunch & dinner from June 1st 2017 till June 30th 2017. Service and VAT included.*

BEMUSIC

Afterwork event on June 8th and 21st from 6pm till 9pm. Free entrance.
DJ-sets by Milan Tavares. Cocktails & tapas selection.

