

# Festive Menu

20 Nov - 14 Jan


2-14 people | Family style | €45 p.p.

15-40 people | Family style | €55 p.p.

## SHARING PLATES


*For family style dining*

*Our tip: savor 2-3 plates per person for ultimate joy!*

Fort Negen sourdough | Butter 


Arancini | Black garlic puree | Parmesan 


Roasted roots | Hazelnut | Dill   

Courgette dolma | Cream of curried sage 

Eryngii tacos | Cabbage | Onion | Red zhug  

Cauliflower | Cranberry  


Chicken thighs | Feta yogurt | Harissa oil 


Merguez kebab | Ghanoush | Tahini | Sweet sesame 



Catch of the day 



Selection of Cheeses 

Cocoa mousse | Nutmeg crumble | Tahini | Mandarine 

Cheesecake | Cardamom anglaise | Berries 

Poached pear | Caramelized pecans  

## FESTIVE BUFFET

Delight in our chef's pick of festive flavors.

Available upon request for groups of 40+ people.

€75,00 p.p.

## THE LIVING KITCHEN

Any allergies? Please let a Sidekick know



Vegan



Vegetarian



Contains nuts



Gluten free