

WEEKLY MENU

The living kitchen

MAINS

Vegetarian Dish

Pizza ovenroasted parsnips with tender stem broccoli, toasted pine nuts and blue cheese with a rooftop herb salad

17.50

Fish Dish

Pan-fried Dorado fillets with a tomato and balsamic vinaigrette

19,50

Meat Dish

"Green Egg" roasted chicken thighs with burnt spring onions, celery, tarragon and a chunky sweetcorn velouté

19,50

Side dishes

included

Herb roasted new potatoes

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Steamed green beans

CHEF'S SPECIAL

daily changing



Five spiced beef on a brioche bun with pickled red onion, pickled cucumber, toban-jan mayo and mojo

14.50

4 COURSE SHARING DINNER

Our chef will whip you up 3 sharing platters from the menu, ending with a lovely dessert

32.50 p.p.

DESSERT

Maple and juniper panna cotta with caramelized pear, raw chocolate and blueberries

5,00