

# DINNER MENU

The Living Kitchen  
18.30 - 22.00

## MAINS

### Vegetarian Dish € 17,50

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

### Fish Dish € 19,50

Pan-fried Dorado fillets with a tomato and balsamic vinaigrette

### Meat Dish € 19,50

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

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### Side dishes

included

Herb roasted new potatoes &  
Steamed green beans

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### Soup € 5,00

Cauliflower and sweetcorn

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### Flatbread € 10,00

Baba ganoush, courgette, sundried tomato and feta

## 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.

## DESSERTS

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

Mini dutch cheese platter served with fresh bread

€ 5,00 each