

MENU

STARTERS

- TOMATO BOUILLON 7,75
sun-dried tomato * basil
- CREAMY SPINACH SOUP 7,75
herbs * croutons
- BEEF CARPACCIO 12,75
sun-dried tomato * smoked mayonnaise *
pine-nuts * parmesan cheese
- FRESH SALAD 11,50
beetroot * feta * avocado * nut-mix
- DUO OF SALMON
AND CRAB TATAR 14,50
apple * avocado * lime * chives
- MARINATED TUNA FILLET 14,50
puffed sesame * wasabi mayonnaise

MAIN COURSES

- BEEF MEDALLIONS 22,50
haricot verts * port-thyme sauce
- PORK OYSTER 20,50
bruschetta * sweet potato * pine-nuts
- CORN-FED CHICKEN SUPRÊME 22,50
tomato salsa * chimichurri herbs
- SEA BASS FILLET 22,50
puffed tomato * green herbs *
white-wine sauce
- SALMON FILLET 22,50
herb crust * parmesan cheese *
dill sauce
- QUICHE 20,50 *(vegetarian)*
spinach * sun-dried tomato *
camembert * herbs
- PENNE PASTA 20,50 *(vegetarian/vegan)*
zucchini * oregano * tomato *
vegan minced meat

DESSERT

- PARFAIT 8,50
white chocolate nougat * hazelnut praline
- BAVAROIS 8,50
passionfruit * yogurt ice-cream *
mangocoulis
- SORBET 8,50
fresh fruit * 3 ice-cream flavours
- WOODBROOKE MESS 8,50
red fruit compôte * meringues