



3-COURSE MENU 34,50

FOR GROUPS OF 20 PEOPLE AND ABOVE

CHOOSE FROM:

STARTER

ITALIAN TOMATO SOUP

Hearty soup with basil cream and Grana Padano, served with bread

THOM KHA KAI

Thai chicken soup, coconut milk, red chili pepper, coriander, bean sprouts, bread

MAIN

SATÉ BABI

Spiced skewer of prok tenderloin, satay sauce, atjar, rice

BEACH BURGER

Brioche bun with beef burger, cheddar, smokey BBQ sauce, fried egg, sweet pickled relish, caramelized onion, tomato, lettuce, bacon

SPICY UDANG

Grilled shrimp, spicy Asian sauce, spring onion, sweet and sour cucumber, rice

ORIENTAL SALMON

Salmon, Korean BBQ sauce, oriental marinated vegetables, sesame, spring onion, rice

GNOCCHI FETA

Gnocchi with whipped feta, grilled vegetables and crispy chili oil

PIZZA VEGETARIANA

Tomato, mozzarella, bell pepper, zucchini, mushrooms, black olives, red onion, feta

DESSERT

SUMMERTIME

A refreshing ice cream sundae with different flavors of sorbet ice cream, served with fresh fruit

RASPBERRY BLONDIE

Delicious blondie with raspberries, served with fresh fruit and whipped cream

CRÈME BRÛLÉE

Classic crème brûlée with a crispy caramelized sugar coating, served with creamy vanilla ice cream and whipped cream



3-COURSE MENU 37,50

FOR GROUPS OF 20 PEOPLE AND ABOVE

CHOOSE FROM:

Starter

CARPACCIO OF SMOKED BEEF ENTRECÔTE €13

Thinly slices smoked beef entrecôte, truffle mayonnaise, Grana Padano, arugula, seeds and kernels

GOAT CHEESE POCKET

Goat cheese in puff pastry, cranberries, walnuts, honey, lamb's lettuce

CRUNCHY SUSHI

Crispy sushi filled with salmon, salmon mousse, avocado, wakamé, soy sauce, wasabi mayonnaise

ITALIAN TOMATO SOUP

Hearty soup with basil cream and Grana Padano, served with bread

MAIN

SATÉ BABI

Spiced skewer of prok tenderloin, satay sauce, atjar, rice

BEACH BURGER

Brioche bun with beef burger, cheddar, smokey BBQ sauce, fried egg, sweet pickled relish, caramelized onion, tomato, lettuce, bacon

SPICY UDANG

Grilled shrimp, spicy Asian sauce, spring onion, sweet and sour cucumber, rice

ORIENTAL SALMON

Salmon, Korean BBQ sauce, oriental marinated vegetables, sesame, spring onion, rice

GNOCCHI FETA

Gnocchi with whipped feta, grilled vegetables and crispy chili oil

PIZZA VEGETARIANA

Tomato, mozzarella, bell pepper, zucchini, mushrooms, black olives, red onion, feta

Dessert

SUMMERTIME

A refreshing ice cream sundae with different flavors of sorbet ice cream, served with fresh fruit

CRÈME BRÛLÉE

Classic crème brûlée with a crispy caramelized sugar coating, served with creamy vanilla ice cream and whipped cream

RASPBERRY BLONDIE

Delicious blondie with raspberries, served with fresh fruit and whipped cream

3-COURSE MENU 41,50

FOR GROUPS OF 20 PEOPLE AND ABOVE

CHOOSE FROM:

Starter

CARPACCIO OF SMOKED BEEF ENTRECÔTE €13

Thinly slices smoked beef entrecôte, truffle mayonnaise, Grana Padano, arugula, seeds and kernels

PORK BELLY

Slow-roasted, marinated pork belly with hoisin glaze, fried onion, prawn cracker crumble, mango, smokey hemp sauce

GAMBA'S AL AJILLO

Peeled prawns marinated in garlic oil, finely chopped schili peppers, a dollop of cream, bread

CRUNCHY SUSHI

Crispy sushi filled with salmon, salmon mousse, avocado, wakamé, soy sauce, wasabi mayonnaise

GOAT CHEESE POCKET

Goat cheese in puff pastry, cranberries, walnuts, honey, lamb's lettuce

ITALIAN TOMATO SOUP

Hearty soup with basil cream and Grana Padano, served with bread

THOM KHA KAI €9

Thai chicken soup, coconut milk, red chili pepper, coriander, bean sprouts, bread

MAIN

SATÉ BABI

Spiced skewer of prok tenderloin, satay sauce, atjar, rice

BEACH BURGER

Brioche bun with beef burger, cheddar, smokey BBQ sauce, fried egg, sweet pickled relish, caramelized onion, tomato, lettuce, bacon

SPICY UDANG

Grilled shrimp, spicy Asian sauce, spring onion, sweet and sour cucumber, rice

ORIENTAL SALMON

Salmon, Korean BBQ sauce, oriental marinated vegetables, sesame, spring onion, rice

GNOCCHI FETA

Gnocchi with whipped feta, grilled vegetables and crispy chili oil

PIZZA VEGETARIANA

Tomato, mozzarella, bell pepper, zucchini, mushrooms, black olives, red onion, feta

DOVER SOLES

Two pan-fried Dover soles, béarnaise sauce, seasonal vegetables

BAVETTE (200GR)

grilled on the lava stone grill, served with seasonal vegetables and a creamy pepper sauce.

SALAD BURRATA

Salad of lamb's lettuce, black olives, burrata, sun-dried tomatoes, pistachio nuts, balsamic glaze

NEW YORK VEGAN BURGER

Irish stout beer bun, vegan burger, smokey hemp sauce, avocado, mango relish, caramelized onion

Dessert

SUMMERTIME

A refreshing ice cream sundae with different flavors of sorbet ice cream, served with fresh fruit

CRÈME BRÛLÉE

Classic crème brûlée with a crispy caramelized sugar coating, served with creamy vanilla ice cream and whipped cream

RASPBERRY BLONDIE

Delicious blondie with raspberries, served with fresh fruit and whipped cream