

3-COURSE MENU €34,50

FOR GROUPS OF 20 PEOPLE AND ABOVE

CHOOSE FROM:

— S T A R T E R —

ITALIAN TOMATO SOUP

Hearty soup with basil cream and Grana Padano, bread

SWEET POTATO CURRY SOUP

Spicy oriental soup with ginger and coconut, bread

— M A I N —

IBÉRICO RIBFINGERS

Homemade sticky sauce, sweet and sour cucumber, rice

BEACH BURGER

Burger bun with beef patty, cheddar, smokey BBQ sauce, fried egg, caramelized onion, tomato, lettuce, bacon

FAJITA'S

Spicy marinated beef tenderloin tips, salsa, bell pepper, jalapeños, cilantro, garlic, red onion, tortilla, guacamole, sour cream

COD IN COCONUT LEMONGRASS SAUCE

with black rice, radish sprouts, bimi, and pink pepper

ORIENTAL SALMON

Teriyaki, bimi, marinated shiitake, rice, sesame, spring onion, Korean BBQ sauce

ROASTED PUMPKIN SALAD

Salad with roasted pumpkin, (vegan) feta, arugula, pumpkin seeds, red onion, balsamic dressing, ciabatta

RAVIOLI

Slightly spicy ravioli filled with spinach and ricotta, pesto cream sauce, burrata, cherry tomatoes, seeds and nuts

PIZZA VEGETARIANA

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

— D E S S E R T —

SPECU-LICIOUS CHEESECAKE

Cheesecake with a speculaas crust, salted caramel, whipped cream

RASPBERRY MACARON & PISTACHIO ICE CREAM

Raspberry macaron filled with pistachio ice cream, green chocolate, red fruit, and berry coulis

CRÈME BRÛLÉE

with vanilla ice cream, whipped cream

3-COURSE MENU €37,50

FOR GROUPS OF 20 PEOPLE AND ABOVE

CHOOSE FROM:

— M A I N —

Starter

BEEF TATAKI

Lightly seared diamond-cut steak, ponzu dressing, spring onion, radish, carrot, coriander, sesame seeds

GOAT CHEESE

Oven-baked goat cheese and pear, walnut, honey, thyme

CRUNCHY SUSHI

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

ITALIAN TOMATO SOUP

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

SWEET POTATO CURRY SOUP

Oriental soup with ginger and coconut

COD IN COCONUT LEMONGRASS SAUCE

with black rice, radish sprouts, bimi, and pink pepper

ORIENTAL SALMON

Teriyaki, bimi, marinated shiitake, rice, sesame, spring onion, Korean BBQ sauce

BEEF TENDERLOIN SKEWERS

Beef tenderloin skewers with roasted pepper sauce, puffed corn salad

BEACH BURGER

Burger bun with beef patty, cheddar, smokey BBQ sauce, fried egg, caramelized onion, tomato, lettuce, bacon

IBÉRICO RIBFINGERS

Homemade sticky sauce, sweet and sour cucumber, rice

PIZZA VEGETARIANA

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

RAVIOLI

Slightly spicy ravioli filled with spinach and ricotta, pesto cream sauce, burrata, cherry tomatoes, seeds and nuts

VEGAN BEETROOT BURGER

Burger made from red beet, soy, quinoa, tomato, garlic, and herbs on a vegan bun with mixed greens, lettuce, avocado, tomato, caramelized onions, Smokey Hemp sauce, fries

Dessert

RASPBERRY MACARON & PISTACHIO ICE CREAM

Raspberry macaron filled with pistachio ice cream, green chocolate, red fruit, and berry coulis

CRÈME BRÛLÉE

with vanilla ice cream, whipped cream

SPECU-LICIOUS CHEESECAKE

Cheesecake with a speculaas crust, salted caramel, whipped cream

3-COURSE MENU €40,50

FOR GROUPS OF 20 PEOPLE AND ABOVE

CHOOSE FROM:

— M A I N —

Starter

CARPACCIO OF SMOKED BEEF ENTRECÔTE

Thinly sliced smoked beef entrecôte, truffle mayonnaise, Grana Padano, arugula, seeds and kernels, multi-seed bread

BEEF TATAKI

Lightly seared diamond-cut steak, ponzu dressing, spring onion, radish, carrot, coriander, sesame seeds

GAMBA'S AL AJILLO

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

CRUNCHY SUSHI

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

GOAT CHEESE

Oven-baked goat cheese and pear, walnut, honey, thyme

ITALIAN TOMATO SOUP

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

SWEET POTATO

CURRY SOUP

Oriental soup with ginger and coconut

COD IN COCONUT LEMONGRASS SAUCE

with black rice, radish sprouts, bimi, and pink pepper

ORIENTAL SALMON

Teriyaki, bimi, marinated shiitake, rice, sesame, spring onion, Korean BBQ sauce

DOVER SOLES

Two pan-fried Dover soles, béarnaise sauce, sweet and sour cucumber

BEACH BURGER

Burger bun with beef patty, cheddar, smokey BBQ sauce, fried egg, caramelized onion, tomato, lettuce, bacon

NORWEGIAN FISH SOUP

Creamy, richly filled fish soup

BEACH BURGER

Burger bun with a 100% beef burger, cheddar cheese, smokey BBQ sauce, fried egg, sweet pickled relish, caramelized onions, tomato, lettuce, bacon, and fries

FAJITA'S

Spicy marinated beef tenderloin tips, salsa, bell pepper, jalapeños, cilantro, garlic, red onion, tortilla, guacamole, sour cream

BEEF TENDERLOIN SKEWERS

Beef tenderloin skewers with roasted pepper sauce, puffed corn salad

RAVIOLI

Slightly spicy ravioli filled with spinach and ricotta, pesto cream sauce, burrata, cherry tomatoes, seeds and nuts

ROASTED PUMPKIN SALAD

Salad with roasted pumpkin, (vegan) feta, arugula, pumpkin seeds, red onion, balsamic dressing, ciabatta

VEGAN BEETROOT BURGER

Burger made from red beet, soy, quinoa, tomato, garlic, and herbs on a vegan bun with mixed greens, lettuce, avocado, tomato, caramelized onions, Smokey Hemp sauce, fries

Dessert

RASPBERRY MACARON

& PISTACHIO ICE CREAM

Raspberry macaron filled with pistachio ice cream, green chocolate, red fruit, and berry coulis

CRÈME BRÛLÉE

with vanilla ice cream, whipped cream

SPECULICIOUS CHEESECAKE

Cheesecake with a speculaas crust, salted caramel, whipped cream