

Corporate dinner

Classy

3 course dinner 79€ p/p

Sample menu

Homemade dry tomato focaccia

Homemade Bread and butter

Pickles vegetables

1st COURSE (choose 4dishes)

Caramelised Butternut squash with burrata

Grill Polenta with braised mushroom

Braised Artichoke aioli mayo artichoke puree

Tuna tataki with spicy green yogurt sauce

Fennel salad blood orange olives

Sea bass carpaccio lemon vinaigrette pomegranate pickles onion

Chorizo cannellini beans croquettes romesco sauce

Beetroot crème fraîche soup (seasonal vegetable)

2ndCOURSE (choose 2dishes)

Homemade tagliatelle pistacchio pesto burrata

Black ink tagliolino cod wild garlic pesto (season)

Confit duck potato foam apricot sweet wine sauce

Monkfish fillet green peas beurre blanc

Slow cooked Lamb shank red cabbage ras-el-hanout honey

Beef fillet duck pate red wine potato puree

Roasted cauliflower fermented carrot aubergine purée

Braised Octopus nduja cannellini cream croutons

Homemade tagliatelle beef cheeks ragú

Saffron risotto poached lobster

Veal Ossobuco saffron risotto

3rd COURSE (choose 1dish)

Roasted pineapple coconut mousse lime passion fruit

Panna cotta pistacchio crumble blood orange

White chocolate raspberry tart