

Corporate dinner

Excelsior

5 course dinner 149€ p/p

Sample menu

Homemade dry tomato focaccia

Homemade Bread and butter

Homemade Pickles

1st COURSE (choose 4 dishes)

Caramelised Butternut squash with burrata

Grill Polenta with braised mushroom

Braised Artichoke aioli mayo artichoke puree

Tuna tataki with spicy green yogurt sauce

Popcorn monkish cheek preserved lemon mayonnaise

Chorizo cannellini beans croquettes romesco sauce

Scallop carpaccio pineapple water fermented habanero

2nd COURSE (choose 2 dishes)

Tuna tartare avocado passion fruit coulis

Beetroot cured salmon lime vinaigrette pickles tomato

Spicy roasted leeks

Sea bass carpaccio lemon vinaigrette sour cherry sauce

Mussels & clams white wine sauce

Classic steak tartare

Lamb fillet tartare pistacchio, dates, smoked aubergine cream

Mushroom crackers, crispy Guanciale

Eggs coquette foiegrasse truffle

Beetroot crème fraîche soup (seasonal vegetable)

Homemade tagliatelle beef cheeks ragú

Saffron risotto poached lobster

Veal Ossobuco saffron risotto

Homemade tagliatelle pistacchio pesto burrata

3rd COURSE (choose 2dishes)

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

Hispi Cabbage, celeriac cream, sesame sauce

Duck aubergine puree fermented carrot

4th COURSE (choose1dish)

Roasted pineapple coconut mousse lime passion fruit

Panna cotta pistacchio crumble blood orange