

3-COURSE DINNER MENU

MARCH 11 - 17, 2025

BEEF CARPACCIO

sweet and sour Biquinho pepper drops / Parmesan /
truffle oil

OVEN BAKED SALMON

grilled almond potatoes / spinach / white wine and fennel
creamy sauce / dill oil

FI, MI

VEGAN RASPBERRY CONFITURE CAKE

coconut cream

V, VG, LF, GL

Please note that foods may contain allergens.

V – vegan; VG – vegetarian; LF – lactose free; GL – contains gluten; FI – contains fish; MI – contains milk; EG – contains eggs; NU – contains nuts; SE – contains sesame seeds