

The Gardener and the Fakir

3 Course kids menu: 22 p.p.

Starters 8

Tomato & Mozzarella ✓

Bulger, Fig, Arugula.

Salad Zalm

Marinated, egg, cucumber.

Salad kip

Grilled, Egg, Dukkah, Parmesan cheese.

Mezze

Pita, Hummus, Muhammara,

Bell pepper, cucumber.

Tomato soup ✓

Basil, Crème Fraîche, Smoked paprika, Croutons.

Main dishes 12

Steak

Tenderloin, Sweet potato, Onion,
Haricots verts, Spicy Harissa gravy.

Crispy Chicken

Seasonal vegetables, fries.

Hamburger ✓ possible

Brioche, Lettuce, Tomato, fries.

Fish of the season

Potato, Peppers, Zucchini, Parsley butter sauce.

Pasta Bolognese ✓

Farfalle, Tomato, Parmesan cheese, Arugula.

Desserts 10

Dame Blanche

Vanilla ice cream, chocolate sauce.

Yoghourt

Honey, Lime, Pomegranate, Pistachio crispy.

Amandel

Parfait, Coconut-Lychee Foam,

Rose Water Jelly.

Chocolate

White chocolate, Passion fruit sorbet, Almond.

3 Course menu: 39 p.p.

Starters 15

Feta

Bulgur, Date, Pomegranate, Walnuts, Tzatziki.

† Winetip: Green Trail, Sauvignon blanc, Verdejo, Spain

Salmon

marinated, Beetroot, Yogurt, Za'atar, Herb salad.

† Winetip: Domaine Lalande, Chardonnay, France

Carpaccio

Smoked beef ribeye, Parmesan,

Dukkah, Arugula, Slightly spicy mayonnaise.

† Winetip: Moreau & Fils, Sauvignon blanc, France

Mezze

Baba ganoush, Pita, Hummus, Muhammara, Olives.

† Winetip: Green Trail, Rosé blend, Spain

Falafel

Salad, Chicory, Fig, Walnuts, Sumac

Honey-orange-yogurt dressing.

† Winetip: Moreau & Fils, Sauvignon blanc, France

Main dishes 25

Steak +2 euro

Tenderloin, Sweet potato, Onion,

Haricots verts, Spicy Harissa gravy.

† Winetip: Domaine Lalande, Merlot, France

Free-range chicken

Stuffed, White cheese, Za'atar, Spinach, cumin gravy.

† Winetip: Green Trail, Tempranillo, Spain

Couscous

Tomato, Eggplant, Green asparagus,

Yogurt-Chive sauce.

† Winetip: Domaine Lalande, Chardonnay, France

Pasta ✓

Ravioli Cauliflower, Yogurt, Tomato, Red Pepper,

Chickpea crumble.

† Winetip: Domaine Lalande, Merlot, France

Fish of the season Potato, Peppers,

Zucchini, Parsley butter sauce.

† Winetip: Domaine Lalande, Chardonnay, France

Desserts 10

Dame Blanche

Vanilla ice cream, chocolate sauce.

Yoghourt

Honey, Lime, Pomegranate, Pistachio crispy.

Amandel

Parfait, Coconut-Lychee Foam, Rose Water Jelly.

Chocolate

White chocolate, Passion fruit sorbet, Almond.

Cheese board +2 euro

Date-almond bread, Apple syrup.

† Winetip: Fonseca, Rode Port, Portugal

Coffee of your choice

with selection of sweets.

Side dishes

Bread Platter 8 Fries 5

Salad 5 Seasonal vegetables 5

For information on allergens,
please contact our staff

✓vegetarian