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# taste

PLUS

## 3-Course Menu

23,50

*This restaurant has a minimum requirement of two courses.*

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### ***A pre-dinner drink?***

Cockburns Special Reserve Port	5 cl	3,60
Campari Bitter	5 cl	3,60
Martini Bianco	5 cl	3,60

### ***Or a glass of sparkling wine?***

Freixenet Cava Cordon Negro	5,10/21,80
<i>Spain</i>	

# À la carte menu

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## Starters 6,00



Pumpkin soup  
*with garlic, fennel, dill and red pepper*

Fish soup  
*with garlic, prawns, fennel, and cream*

Beef tenderloin carpaccio  
*with Parmesan cheese, parsley cream,  
pickled shallots and pine nuts*

## Mains 17,50

Beef Tenderloin with red wine sauce      or      Cod loin with white wine sauce

*Served with baked celeriac, crispy Kale, mushrooms and mashed potatoes*

**Surcharge 3,00**



Baked Celeriac  
*with mushrooms, peeled almonds,  
green cabbage, hummus and pickled shii-  
take*

Creamy Peppered Beef  
*with button mushrooms, chives and jacket  
potato*

Chicken Korma  
*with chicken fillet, creamed coconut,  
fresh coriander and Basmati rice*



Ceasar Salad  
*with babygem lettuce, vegetarian Ceasar  
dressing, croutons, chicken and cheese*



Vegetarian Lasagne  
*with courgette, aubergine, tomato sauce,  
bechamel sauce, salad and garlic bread*



Vegan Burger  
*with lettuce, tomato, onion on a toasted bun  
with chips*

**Extra:**

Basket with bread and butter    2,70

## Desserts 6,00

Coco Panna Cotta  
*with passion fruit and raspberry*

Fresh fruit salad with whipped cream

Cheese platter

# Wines

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## Sparkling Wine

Freixenet Cava Cordon Negro <i>Spain</i>	5,10/21,80	Piper Heidsieck brut <i>France</i>	39,50
Martini Prosecco <i>Italy</i>	22,90		

## White Wine

Saronsberg Unity, Chenin Blanc <i>South Africa</i>	3,70/5,10/21,00	Von Buhl Organic, Riesling <i>Germany</i>	29,00
Lurton Les Fumées Blanches Sauvignon Blanc <i>France</i>	3,70/5,10/21,00	Chateau De Sancerre, Sauvignon Blanc <i>France</i>	34,00
Noemi Vernaux Bourgogne Blanc, Chardonnay <i>France</i>	4,70/6,50/27,00		
Ruffino Lumina, Pinot Grigio <i>Italy</i>	29,00		

## Red Wine

Saronsberg Unity, Shiraz Mourvedre <i>South Africa</i>	3,70/5,10/21,00	Montecillo Reserva, Tempranillo <i>Germany</i>	29,00
Ciù Ciù Grande Organic, Sangiovese <i>Italy</i>	3,70/5,10/21,00	Rock Amarone Della Valpolicella DOCG, Corvina, Rondinella, Molinari <i>Italy</i>	33,00
Alamos Malbec Organic Malbec <i>Argentina</i>	4,70/6,50/27,00	Ogier 100% Grenache <i>France</i>	29,00
Noemi Vernaux Bourgogne Rouge, Pinot Noir <i>France</i>	29,00		

## Rosé Wine

Ciù Ciù Rosé Organic, Sangiovese, Montepulciano <i>Italy</i>	3,70/5,10/21,00
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## Dessert Wine

Muscat de Beaumes-de-Venise, Vidal Fleury <i>France</i>	6 cl	3,90
	0375 l	21,00
Cockburns Special Reserve Port <i>Portugal</i>	6 cl	3,60