

# Starters

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Oyster   lime vinegar or red wine vinegar	€4- per piece
Red lentil soup   bell pepper   tomato   ciabatta	 €11,-
Beetroot carpaccio   goat cheese   honey   pine nuts	 €13,-
Risotto   tomato   parmesan	 €12,-
Ceviche of the day   lime juice   red pepper	€15,-
Beef tataki   teriyaki   red pepper   garlic   spring onion	€13,-
Prawn   red pepper   garlic-herb oil   bread	€13,-
Steak tartare   egg yolk   truffle mayonnaise   brioche	€14,-
Carpaccio   pesto   arugula   parmesan   pine nuts	€14,-
Pork belly   artichoke   red wine gravy   crispy buckwheat	€16,-

 Vegetarian dishes

*If you have any allergies, please inform one of our waiters!*

# gastrobar

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# Main course

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## FISH

Salmon   mashed potatoes   Hollandaise sauce	€28,-
Sea bass   3 colours of pearl couscous   coarse mustard sauce	€29,50

## MEAT

Spareribs   homemade marinade   garlic	€24,-
Pork tenderloin   seasonal garnishes   pepper gravy	€28,-
Mixed grill   3 types of meat   gravy (to be ordered per 2 persons)	€29,50
Entrecote   mashed potatoes   red wine gravy	€34,-
Steak 1910   bread   herb gravy	€35,-
Tournedos   seasonal garnishes   dried ham   red wine gravy	€37,-

## VEGETARIAN

Risotto   shaved truffle   parmesan   arugula	 €24,-
Gnocchi   tomato   fresh spinach   parmesan   basil	 €23,-

## SIDE DISHES

Fries	€2,50
Salad	€2,50

Shared diner (can be ordered from 2 persons)	
3 courses	€47,50
4 courses	€52,50