

PLATED BY MD

Signature Brunch

105 EUR / person

SWEET BUFFET & DRINKS

Assorted macarons · Chocolate cake · Cheesecake · Éclairs

Fresh fruit salad · French pastries

Coffee · Tea · Fruit juices

CHOOSE TWO PLATED DISHES PER GUEST

Pancakes — chocolate sauce, maple syrup, candied fruit

Salmon croissant — spinach, poached egg, hollandaise

English muffin — Serrano ham, spinach, bacon, caramelised onion cream

Bagel — avocado, cream cheese, rocket, smoked trout

Philly cheesesteak — brioche, pulled beef, cheddar, pickle relish

Ingredients included · 4 to 12 guests · Please advise selections and allergies in advance · Booking subject to confirmation.

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Lunch 1 — Signature

75 EUR / person

STARTER — CHOOSE ONE

Beef tartare

Salmon sashimi, lemon crème fraîche, blini, dill oil

Broccoli guacamole with crunchy vegetables (vegan)

MAIN — CHOOSE ONE

Signature Burger — 200 g Charolais beef, smoked cheddar, bacon, homemade bun, lettuce, beefsteak tomato, caramelised onion mayonnaise, spiced mango chutney

Skrei cod fillet — mashed potatoes, roasted seasonal young vegetables, beurre blanc

Seasonal risotto — vegan option available

DESSERT — CHOOSE ONE

Swedish brownie with crème anglaise

Tarte Tatin

Ingredients included · 4 to 12 guests · Please advise selections and allergies in advance · Booking subject to confirmation.

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Lunch 2 — Prestige

105 EUR / person

STARTER — CHOOSE ONE

Beef tartare

Salmon sashimi, lemon crème fraîche, blini, dill oil

Broccoli guacamole with crunchy vegetables (vegan)

MAIN — CHOOSE ONE

Slow-cooked lamb shank with honey and thyme

Roasted turbot fillet, sauce américaine (shellfish)

Sautéed marinated seitan with vegetable jus

SIDES

Sweet potato purée, butternut coulis, grilled young vegetables

DESSERT — CHOOSE ONE

Swedish brownie with crème anglaise

Tarte Tatin

Ingredients included · 4 to 12 guests · Please advise selections and allergies in advance · Booking subject to confirmation.

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Dinner · Signature

€105 per person | 3 courses

STARTER · CHOOSE ONE

1. Beetroot variations — roasted and marinated beetroot, whipped fresh goat's cheese, toasted hazelnuts, honey vinaigrette.
2. Slow-cooked egg — mushroom cream, Parmesan crumble, parsley oil.
3. Heirloom tomato tartare — creamy burrata, fresh basil, Parmesan crisp.

MAIN COURSE · CHOOSE ONE

1. Free-range chicken supreme — silky mashed potatoes, glazed seasonal vegetables, thyme reduction.
2. Pan-roasted sea bream fillet — confit fennel, crushed potatoes, lemon beurre blanc.
3. Slow-braised beef chuck — celeriac purée, glazed carrots, rich red wine jus.

DESSERT · CHOOSE ONE

1. Paris-Brest — praline mousseline cream, caramelised hazelnuts.
2. Reimagined lemon tart — lemon curd, Italian meringue, Breton shortbread.
3. Bourbon vanilla panna cotta — red berry coulis, almond crumble.

Ingredients included · 4 to 12 guests

One selection per course for the entire table. Dietary adjustments available on request.

Bookings subject to confirmation.

PLATED BY MD

Dinner • Prestige

€135 per person | 4 courses

FIRST STARTER • CHOOSE ONE

1. Sea bream ceviche — lime, fresh coriander, pickled red onion, olive oil.
2. Courgette carpaccio — lemon ricotta, toasted pine nuts, basil oil.
3. Salmon tartare — avocado, green apple, citrus vinaigrette.

SECOND STARTER • CHOOSE ONE

1. Duck foie gras terrine — toasted brioche, fig chutney.
2. Creamy mushroom risotto — aged Parmesan, mushroom foam.
3. Ricotta and spinach ravioli — brown butter, fresh sage, Parmesan.

MAIN COURSE • CHOOSE ONE

1. Roasted duck breast — sweet potato purée, glazed vegetables, orange jus.
2. Pan-roasted meagre fillet — braised leeks, fondant potatoes, saffron beurre blanc.
3. Roasted veal rump — potato gratin, glazed carrots, rosemary jus.

DESSERT • CHOOSE ONE

1. Bourbon vanilla mille-feuille — caramelised puff pastry, light vanilla cream.
2. Dark chocolate entremets — crunchy praline, whipped ganache, chocolate sauce.
3. Tarte Tatin — salted butter caramel, vanilla ice cream.

Ingredients included • 4 to 12 guests

One selection per course for the entire table. Dietary adjustments available on request.

Bookings subject to confirmation.

PLATED BY MD

Dinner • Excellence

€165 per person | 5 courses

FIRST STARTER • CHOOSE ONE

1. Royal sea bream ceviche — lime leche de tigre, coriander, pickled red onion.
2. Salmon tartare — avocado, cucumber, yuzu vinaigrette.
3. Multicoloured beetroot carpaccio — whipped fresh goat's cheese, toasted walnuts, truffle oil.

SECOND STARTER • CHOOSE ONE

1. Duck foie gras terrine — homemade brioche, fig chutney, fleur de sel.
2. Porcini mushroom risotto — aged Parmesan, mushroom foam, truffle oil.
3. Open mushroom ravioli — Parmesan cream, brown butter, fresh herbs.

FIRST MAIN COURSE • CHOOSE ONE

1. Pan-roasted royal sea bream — celeriac purée, Champagne beurre blanc.
2. Seared scallops — parsnip purée, brown butter, toasted hazelnuts.
3. Crab ravioli — braised leeks, light shellfish bisque.

SECOND MAIN COURSE • CHOOSE ONE

1. Roasted beef fillet — pommes Anna, glazed vegetables, red wine reduction.
2. Herb-crusted rack of lamb — silky mashed potatoes, seasonal vegetables, rosemary jus.
3. Mushroom-stuffed guinea fowl supreme — potato gratin, rich jus.

DESSERT • CHOOSE ONE

1. Bourbon vanilla mille-feuille — caramelised puff pastry, light vanilla cream, salted butter caramel.
2. Dark chocolate sphere — grand cru chocolate mousse, praline centre, warm chocolate sauce.
3. Grand Marnier soufflé — vanilla crème anglaise.

Ingredients included • 4 to 12 guests

One selection per course for the entire table. Dietary adjustments available on request.

Bookings subject to confirmation.