

BITES

BREAD & DIPS V 5 Olive Oil, Lemon Butter **OYSTER** 3PCS 12,5 - 6PCS 22 Cucumber, Lime, Jalapeño Granité 12 **PATA NEGRA** Sourdough Crouton PIMIENTO DE PADRÓN PEPPERS V 9 **CHEESE PLATE** 15 Selection of Cheeses, Fig Bread, Fig Jam

SPECIAL

CAVIAR	65
10 Grams of Royal Belgium Osetra, Blini, Crème Fraîche	46
+ 1 glass of Moët & Chandon Vintage	16
CAVIAR	145
30 Grams of Royal Belgium Osetra, Blini, Crème Fraîche, Chefs Signature Presentation	
+ 1 glas of Moët & Chandon Vintage	16

INTRO MENU

Welcome at Supper Restaurant,

We offer a diverse dining experience tailored to your preferences. You have the option to choose from our 4-course, 5-course, or 6-course menu's, each offering an unique culinary journey.

In addition to these menus, you can also order sides, bites, and specials to complement your meal further. Our staff will be delighted to assist you in making your selections and providing any recommendations.

CHOOSE FROM THESE 3 OPTIONS

4 COURSE MENU - €56

Starter Second Course Main Course Dessert

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5 COURSE MENU - €62

Starter Second Course Main Course Spoom Dessert

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6 COURSE MENU - €69

Starter Second Course Main Course Scroppino Cheese Plate Dessert



Scan the QR on the right and check out our Social Media. We all love a little bit of attention right?



STARTER

BURRATA V

Lamb's Lettuce, Cherry Tomatoes, Kiwi, Pickled Cucumber, Green Herbal Oil

SECOND COURSE

SEARED SCALLOPS

White Chocolate Mayonnaise, Anchovy Tempura, Mango Gel

LENTIL SALAD V

Pickled Cauliflower, Broccoli, Ras El Hanut Mayonnaise, Puffed Quinoa

STEAK TARTARE

Cornichon, Yellow Amsterdam Onion, Shallot, Sourdough Crositini

MAIN COURSE

ENTRECÔTE

Glaced Carrots, Potato Millefeuille, Red Wine Jus

CATCH OF THE DAY

Potato Millefeuille, Samphire, Spinach, Muki Edamame, Hollandaise Sauce

TRUFFLE RISOTTO V

Baked Mushroom, Vegan Parmsesan Cheese

SIDE DISHES - 7

PARMESAN FRIES Truffle Mayonnai. SALAD Homemade Dressing, Puffed Quinoa V EGGPLANT Miso, Teriyaki Sauce, Three Colors of Sesame Seeds V

SPOOM

SCROPPINO

Lemon Sorbet Ice Cream, Vodka, Prosecco

CHEESE PLATE

Selection of Cheeses, Fig Bread, Fig Jam

DESSERT

PORNSTAR CHEESECAKE

Passion Fruit Jelly, Cream Cheese, White Chocolate Crumble, Bastogne

PAVLOVA

Granny Smith Apple, Gin Tonic Jelly, Granny Smith Apple Curd



V - Vegetarian | Please let us know if you have any allergies or dietary requirements, our food & drinks are made here and

