## BITES

## BREAD \& DIPS

5
Olive oil, Beurre noisette butter
OYSTER
Cucumber and elderflower espuma

| PATA NEGRA | 12 |
| :---: | :---: |
| Sourdough crouton |  |
| PIMIENTO DE PADRÓN PEPPERS $V$ | 9 |
| CHEESE PLATE $V$ | 18,50 |
| Selection of 3 types of cheese, Fig compote, Fig bread |  |

## SPECIAL

## cavia

65
10 Grams of Royal Belgium Osetra, Blini, Crème fraîche
+1 glass of Moët \& Chandon Brut

## AVIAR

30 Grams of Royal Belgium Osetra, Blini, Crème fraîche,
Cbefs Signature Presentation
1 glas of Moët \& Chandon Brut

## INTRO MENU

Welcome at Supper Restaurant

We offer a diverse dining experience tailored to your preferences. You bave 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

**

**


## STARTER

## BURRATA

Citrus fruits, Tomato, Green berb oil

## SECOND COURSE

## PAN-FRIED SCALLOP

White chocolate mayonnaise, Mango gel, Tempura anchovy

## THAI BEEF SALAD

Rawit pepper, Puffed wild rice, Cucumber, Little gem lettuce, Fish sauce

## LIGHTLY SMOKED KOHLRABI

Pomegranate, Fennel, Watercress emulsion

## MAIN COURSE

## CATCH OF THE DAY

Confit la ratte potato, Glazed parsley root, Yuzu beurre blanc
FRIED CAULIFLOWER HEART $v$
Fresh vegetables Pickled red onion, Sweet and sour beech mushrooms

## HUBBARD CHICKEN

Sous vide, Fresh vegetables Fennel, Green apple, Walnut, Carrot cream


## SCROPPINO

42 Below vodka, Lemon sorbet, Cava

## CHEESE PLATE V

Selection of 3 types of cheese, Fig compote, Fig bread

## DESSERT

## PORNSTAR CHEESECAKE

Passion fruit jelly, Cream cheese, White chocolate crumble, Bastogne

## POACHED PINEAPPLE

Lemongrass parfait, Five-spice tuille

