

# **BITES**

BREAD & DIPS V
Olive oil, Beurre noisette butter

OYSTER
Cucumber and elderflower espuma

PATA NEGRA
Sourdough crouton

PIMIENTO DE PADRÓN PEPPERS V
9

CHEESE PLATE V
Selection of 3 types of cheese, Fig compote, Fig bread

# **SPECIAL**

CAVIAR	65
<ul><li>10 Grams of Royal Belgium Osetra, Blini, Crème fraîche</li><li>+ 1 glass of Moët &amp; Chandon Brut</li></ul>	16
CAVIAR 30 Grams of Royal Belgium Osetra, Blini, Crème fraîche,	145
Chefs Signature Presentation + 1 glas of Moët & Chandon Brut	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 - €59

Starter Second Course Main Course Dessert

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# 5 COURSE MENU - €65

Starter Second Course Main Course Spoom Dessert

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# 6 COURSE MENU - €69

Starter Second Course Main Course Scroppino Cheese Plate Dessert



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# STARTER

#### **BURRATA** V

Citrus fruits, Tomato, Green herb oil

# **SECOND COURSE**

### PAN-FRIED SCALLOPS

White chocolate mayonnaise, Mango gel, Tempura anchovy

#### THAI BEEF SALAD

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

## **LIGHTLY SMOKED KOHLRABI**V

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

### SIDE DISHES - 7

PARMESAN FRIES Truffle mayonnaise
SALAD Homemade dressing, Puffed Quinoa V

**EGGPLANT** Miso, Teriyaki sauce, Three colors of Sesame seeds  $\,V\,$ 

# **SPOOM**

### **SCROPPINO** V

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



V-Vegetarian | Please let us know if you bave any allergies or dietary requirements, our food & drinks are made bere and may contain trace ingredients.

