SUPPERRESTAURANT

BITES

BREAD & DIPS V 6 Olive Oil, Whipped Butter

OYSTER 3PCS 12,5 - 6PCS 22

Cucumber, Elderflower Foam

PATA NEGRA 12

Sourdough Crouton

PARMESAN FRIES 8 Truffle Mayonaise

TEMPURA SHRIMP 9,50

Okonomiyaki Sauce, Kewpie mayonaise

TRUFFLE ARANCINI 3PCS 7,50

Risotto Rice, Truffle, Panko

18,50 **CHEESE PLATE**

Selection of Cheeses, Fig Bread, Fig Jam

SPECIAL

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

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, 5, or 6-course menu, each offering an unique culinary journey.

In addition to these menuws, 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 - €64

Starter Second Course Main Course Dessert

5 COURSE MENU - €69

Starter Second Course Main Course Spoom Dessert

6 COURSE MENU - €75

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

MILLE-FEUILLE

Wild Pâté, Cranberry Compote

SECOND COURSE

SMOKED CARROT TARTARE V

Honey-cured Egg Yolk, Apple Vinegar Gel, Pickled Shallot

SEARED SALMON FILLET

Served in Daikon Dashi Broth, Spring Onion Oil

SMOKED DUCK BREAST

Chioggia Beet, Fresh Herb Salad, Pumpkin Seeds

MAIN COURSE

COD FILLET

Pearl Barley, Sweet Potato Purée, Pickled Fennel, and a Bisque Foam

VENISON LOIN

Salsify Purée, Salsify Chips, Triple-cooked Potato Fondant, Red Wine Jus

SALT-CRUSTED CELERIAC V

Pickled Mushrooms, Pickled Onion, Chestnut, Sage, Celeriac Jus

SIDE DISHES - 8

PARMESAN FRIES Truffle Mayonnaise

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 compote

DESSERT

PORNSTAR CHEESECAKE

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

GRANDMOTHER'S STEWED PEAR

Stewed Pear Sorbet, Chocolate Moelleux



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

