BITES		
BREAD & DIPS V Olive Oil . Whipped Butter	6,5	
OYSTER Elderflower . Espuma . Marinated Cucumber	3PCS 12,50 - 6PCS 22	
CHICKEN WAFFLE Caviar . Crème Fraîche	12,50	
TEMPURA SHRIMP Okonomiyaki Sauce . Kewpie Mayonnaise	11,50	
SEARED OCTOPUS Stracciatella . Red Pepper Cream . Roasted Pep	oper 11,50	
ARANCINI V Risotto Rice . Truffle . Panko	3PCS 7,50	

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

INTRO MENU

Welcome at Supper Restaurant,

We offer a diverse dining experience tailored to your preferences. You have the option to choose fa la carte dishes or our 4-course menu, each offering a unique culinary journey. Our staff will be delighted to assist you in making your selections and providing any recommendations.

Our shows start at 20:30, so until then sit back and relax and get ready for a magical night.

4 COURSE MENU - €64

Starter Second Course Main Course Dessert

CHOOSE FROM THESE OPTIONS

STARTERS

SEARED SALMON FILLET
BURRATA V

SECOND COURSE

STEAK TARTARE

SCALLOP CEVICHE

SMOKED CARROT TARTARE V

MAIN COURSE

SEARED FLANK STEAK
WILD MUSROOM RISOTTO V
COD FILLET

DESSERT

PORNSTAR CHEESECAKE -CHOCOLATE BROWNIE



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



STARTERS STEAK TARTARE 18,50 Honey-cured Egg Yolk . Shiso Leaf Tempura SCALLOP CEVICHE 19,50 Grapefruit . Vadouvan Cream . Mustard Seed . Chili . Coriander . Vanilla Salt SMOKED CARROT TARTARE V 16 Honey-cured Egg Yolk . Pickled Shallot . Vinegar Gel (vegan possible) SEARED SALMON FILLET 16 Daikon . Dashi Broth . Spring Onion Oil **MAIN COURSE** COD FILLET 26 Leek Sushi . Peas Wasabi Cream . Bisque Foam SEARED FLANK STEAK 28 Parsnip Cream & Fondant . Green Asparagus . Red Wine Jus WILD MUSROOM RISOTTO V 23,50 Truffle Caviar . Sautéed Mushrooms SLOW COOKED CÔTE DE BOEUF 500g (2p) 58 Black Garlic Jus . Bimi . Potato Mousseline . Parsley-garlic Glaze **SIDES** TRUFFLE FRIES SWEET-AND-SOUR BABY VEGETABLE SALAD 7,50 **DESSERT** PORNSTAR CHEESECAKE 9,50 Passion Fruit Jelly . Cream Cheese . White Chocolate Crumble . Bastogne CHOCOLATE BROWNIE 9,50 Pear Sorbet . Oreo Crumble CHEESE PLATE 19,50 Selection of Cheeses . Fig Bread . Fig Compote



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.