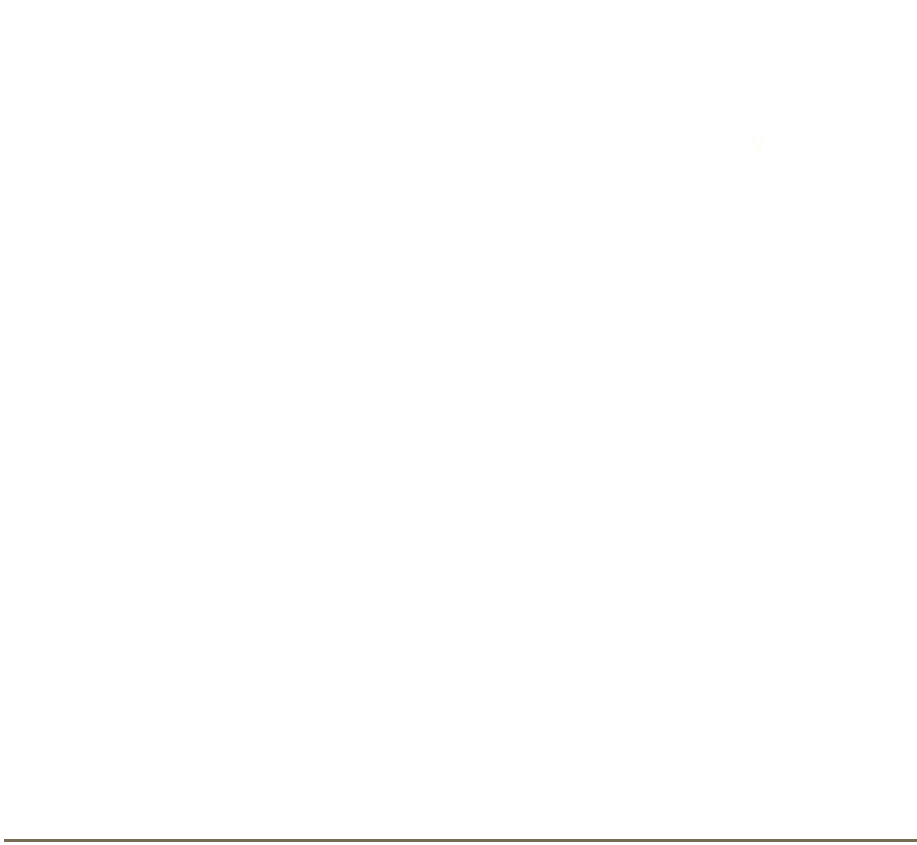


BITES	
BREAD & DIPS V Olive Oil . Whipped Butter	7,5
OYSTERS Elderflower . Espuma . Marinated Cucumber	3PCS 15,50 - 6PCS 26
CHICKEN CAVIAR WAFFLE Caviar . Crème Fraîche	19,50
TEMPURA SHRIMP Okonomiyaki Sauce . Kewpie Mayonnaise	14,50
ARANCINI V Risotto Rice . Truffle . Panko	3PCS 7,50

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 from our 4, 5, or 6-course menu, each offering an unique culinary journey. Our shows start at 20:30, so until then sit back and relax and get ready for a magical night.

CHOOSE FROM THESE 3 OPTIONS
4 COURSE MENU - €64 Starter Second Course Main Course Dessert
**
5 COURSE MENU - €69 Starter Second Course Third Course Main Course Dessert
**
6 COURSE MENU - €75 Starter Second Course Third Course Main Course Cheese Plate Dessert

SIDES	
TRUFFLE FRIES	8
SWEET-AND-SOUR BABY VEGETABLE SALAD	7,50

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.

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

STARTERS
SEARED SALMON FILLET Daikon, Dashi Broth, Spring Onion Oil
BURATA Daikon, Dashi Broth, Spring Onion Oil
SECOND COURSE
STEAK TARTARE Honey-cured Egg Yolk . Shiso Leaf Tempura
SCALLOP CEVICHE Grapefruit . Vadouvan Cream . Mustard Seed . Chili . Coriander . Vanilla Salt
SMOKED CARROT TARTARE V Honey-cured Egg Yolk . Pickled Shallot . Vinegar Gel (vegan possible)
THIRD COURSE
WILD MUSROOM CAVIAR RISOTTO V Truffle Caviar . Sautéed Mushrooms
MAIN COURSE
BAVETTE Parsnip Cream & Fondant . Green Asparagus . Red Wine Jus
COD FILLET Leek Sushi . Peas Wasabi Cream . Bisque Foam
WILD MUSROOM CAVIAR RISOTTO V Truffle Caviar . Sautéed Mushrooms
CHEESE
CHEESE PLATE Selection of Cheeses, Fig Bread, Fig Compote
DESSERT
PORNSTAR CHEESECAKE Passion Fruit Jelly, Cream Cheese, White Chocolate Crumble, Bastogne
CHOCOLATE BROWNIE Marinated Rhubarb, Tarragon Oil, Vanilla Ice Cream with Black Pepper

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