


BITES

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

SPECIAL

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

APERITIVO

PORNSTAR MARTINI	16
Passion Fruit Puree . 42 Below Vodka . Vanilla	
SUPPER MULE 42	16
Below Vodka . Honey-Ginger Syrup . Gingerbeer	
PERE VENTURA CAVA PRIMER BRUT RESERVA	9 49
MOËT & CHANDON BRUT	16 130

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

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5 COURSE MENU - €69

Starter
Second Course
Third Course
Main Course
Dessert

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6 COURSE MENU - €78

Starter
Second Course
Bisque
Third Course
Main Course
Dessert

SIDES

TRUFFLE FRIES	8
ASPARAGUS . PARMESAN . ALMONDS . SHALLOT PEARLS	7,50

STARTERS

SEARED SALMON FILLET
Daikon, Dashi Broth, Spring Onion Oil

BURATA 
Miso-Carrot Dressing . Pumpkin seeds . Mixed Greens

SECOND COURSE

BEEF BULGOGI
Sukade . Soy Sauce . Coriander . Mint . Sesame Seeds


CHEESY SCALLOPS
Green Asparagus . Bisque . Parmesan . Panko Crumble

SMOKED CARROT TARTARE 
Honey-cured Egg Yolk . Pickled Shallot . Vinegar Gel (vegan possible)

BISQUE

LOBSTER BISQUE
Crème Fraîche . Chives . Dutch Shrimp

THIRD COURSE

WILD MUSROOM CAVIAR RISOTTO 
Truffle Caviar . Sautéed Mushrooms

MAIN COURSE

BAVETTE STEAK
Parsnip Cream & Fondant . Green Asparagus . Red Wine Jus

COD FILLET
Leek Sushi . Peas Wasabi Cream . Bisque Foam

PORTOBELLO STEAK 
Sous-Vide Portobello . Potato Dauphine . Mushroom Jus


DESSERT

PORNSTAR CHEESECAKE
Passion Fruit Jelly . Cream Cheese . White Chocolate Crumble . Bastogne

CHOCOLATE BROWNIE
Oreo Crumble . Pear Sorbet . Stewed Pear



SUPPERRESTAURANT

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




SUPPERRESTAURANT

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



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