

BITES		
BREAD & DIPS 🍴		
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

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		
Passion Fruit Puree . 42 Below Vodka . Vanilla		16
SUPPER MULE 42		
Below Vodka . Honey-Ginger Syrup . Gingerbeer		16
PERE VENTURA CAVA PRIMER BRUT RESERVA		
	9	49
MOËT & CHANDON BRUT		
	16	140

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, or 5-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 2 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

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)

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

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