



LUNCH SPECIAL

12:00 - 16:00

Indulge in a refined three-course lunch, with each guest selecting one dish from each category

APPETIZERS & SALADS

FATTOUSH SALAD with lettuce, cucumber, tomatoes, radishes, crispy lavash bread, pomegranate dressing | 320g

GRILLED OCTOPUS SALAD with fresh vegetables, olives, and roasted peppers | 230g 🔞 🕃 FRESH BURRATA with confit cherry tomatoes and crostini | 290g 🔊

MAIN DISHES

ASPARAGUS RISOTTO with green peas, pistachio, and pickled lemon | 250g @ SMOKED OCTOPUS with zucchini, peppers, asparagus, and salsa verde | 280g @ \$ SEA BREAM FILLET served with ratatouille vegetables and olive tapenade | 300g @

DESSERTS

WHITE CHOCOLATE CHEESECAKE with silky white chocolate cheesecake with berries and sour cream Chantilly | 150g 😵

PINEAPPLE CEVICHE with mango olive oil dressing and coconut sorbet | 130g (STICKY TOFFEE PUDDING) with dates, toffee sauce, cocoa nibs tuile, star anise ice cream | 150g (STICKY TOFFEE PUDDING)

€ 65,- FOR TWO*

(§) Gluten free (§) Vegan (🧑) Vegetarian (§) Pescatarian

*Price includes VAT and subject to a 10% service charge