BISTRO MENU

3 COURSE MENU XCG 85,-

SMOKED RIBEYE
thin slices with truffle crème, Old Amsterdam and rucola

BURRATA
served with tomato salad, olives, almond and basil

SMOKED SALMON
with avocado and crème of green peas

CODFISH
with wild spinach, steamed potato and lobsterjus

RISOTTO
with mushrooms, green peas, Parmesan and rucola

TENDERLOIN
potato mousseline, chicory and red wine jus

RED VELVET CAKE
MARINATED PINEAPPLE

ONLY MONDAY, TUESDAY, WEDNESDAY
SPECIAL PRICE 74,50

FLORÈS
OTROBANDA

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