DINNER

FROM 17:00 TILL 22:00

APERTIZERS

BREAD	with herb butter	17
OLIVES	marinated with garlic and olive oil	15
HOME MADE CHIPS	cassave and purple potato with jalapeno dip	14

STARTERS

BURRATA	served with tomato salad, olives, almond and basil	34
SMOKED RIBEYE	thin slices with truffle crème, Old Amsterdam and rucola	32
MARINATED TUNA	in ginger oil, crème fraîche and sweet-sour fennel	29
BEEF CARPACCIO	green herbs mayo, croutons, Parmesan and little gem	34
BISQUE	classic style of lobster soup with a pinch of cognac and cream	35
SMOKED SALMON	with avocado and crème of green peas	32

MAIN COURSES

SALMON	with rigatoni, green asparagus and Bearnaise	49
CORVINA	white fish with wild spinach, steamed potato and lobsterjus	47
RISOTTO	with mushrooms, green peas, Parmesan and rucola	42
TENDERLOIN	potato mousseline, chicory and red wine jus	54
RAVIOLI CÈPES	haricot vert, goat cheese and hazelnut oil,	44
CHICKEN	breast and wing, with carrot, peas, potato and jus-beurre noisette	46

SIDE DISHES

FRIES	14
VEGGIES	15
SALAD	15

FLORÈS
OTROBANDA

Prices in XCG. Incl.OB.