

## AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks. You can enjoy these dishes until January 14th)



ALLERGENS: 1.gluten - 2.crustaceans - 3.egg - 4.fish - 5.peanut - 6.soy
7. dairy - 8.tree nuts - 9.celery - 10.mustard - 11.sesame - 12.sulfites - 13.molluscs 14.lupins
(Allergens in parentheses can be removed from the dish modifying the original recipe)





## **STARTERS TO SHARE**

Spicy salmon salad

Burrata with dried tomato pani puri, basil and pine nuts

$$(1) - (3) - 7 - (8)$$

Glazed veal brioche bread with jalapeño emulsion

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Roasted pork rib taco with kimchee, red cabbage and mint

$$(3) - 4 - 6 - 12$$

Confit leek, smoked eel and béarnaise sauce

$$(3) - (4) - (5) - (7) - (12)$$

## 1 INDIVIDUAL MAIN TO CHOOSE:

Mellow rice with lamb ras el hanout

6

Cod with its pilpil and peas

Cantonese pork jowl (supplement +3€)

## 1 DESSERT TO SHARE FOR EACH 2 TO CHOOSE

Tiramisu with hazelnut cream

Almond cloud cake (supplement +3€)

37€/person (10% VAT included)

Bread and drinks are NOT included. Dishes to share. Available for the entire table.

Dishes on the menu can change according to market availability.