



## AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks.

You can enjoy these dishes until April 28th)



**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)



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## STARTERS TO SHARE

Vegetable gyozas with pickles

1 - 3 - 5 - 6 - 12

Candied carrots with coconut and tahini cream

1 - 6 - 8 - 11

Chicken kimchi skewer with saté

(2) - (3) - 4 - 5 - 6 - 8 - (11)

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Fried shrimp brioche bread with sweet chilli

1 - 2 - 3 - 6 - 7

Japanese "bravas" potatoes

3 - 4 - 6 - 11

## 1 INDIVIDUAL MAIN TO CHOOSE:

Mellow rice with beef, spinach and asparagus

(3) - 6

Marinated and fried cod with baba ganoush

1 - 4 - 8 - 11

Green curry with grilled old beef meatballs (supplement +3,5)

1 - 2 - 3 - 5 - 6 - 7 - 9 - 11 - 12

## 1 INDIVIDUAL DESSERT TO CHOOSE:

Chocolate brownie with hazelnut praline

1 - 3 - 5 - 7 - 8

Yogurt and violets (supplement +2€)

7

39€/person

(10% VAT included)

Bread and drinks are NOT included. Available for the entire table.  
Dishes on the menu can change according to market availability.