

LOUNGEBAR & RESTAURANT **EVENTS MENU**

STARTERS

BREAD WITH DIPS (A,00)

aiöli | herb butter | tapenade GRAVAD LAX | 12.75

with mustard cream

TENDERLOIN CARPACCIO | 12,50

mustard-dille | capers | parmesan cheese | pine nuts

MAIN COURSE

VANZZ HAMBURGER | 19,50

brioche bun | cheddar | bacon | burger sauce | fries CHICKEN BURGER | 19,50

brioche bun | burger sauce | fries

RED CARROT - BEETROOT BURGER (\$\square\) \(\square\) | 19,50

brioche bun | burger sauce | fries

GRILLED RIB EYE | 29,00

beurre café de Paris

SPARE RIBS | 18,95

various sauces | fries

CHICKEN THIGH SATAY | 18,95

homemade atjar | prawn crackers | fries

GRILLED SALMON I 21,50

Beurre blanc sauce

VEGETARIAN RAVIOLI / 22,50

ricotta, arugula, tomato, | basil-garlic butter

DESSERTS

CARDAMOM CRÈME BRÛLLÉE / 19,00

with vanilla ice cream

TRIO SORBET ICE CREAM (17,50)

3 different flavours

homemade soup, freshly prepared

TOMATO SOUP (A) 6,25

with a cheese crouton

SOUP OF THE DAY / 6,00 with bread

SALADS

freshly prepared meal salads

BLEU CHEESE 12,50 with stewed pear

COUSCOUS WITH GRILLED CHICKEN | 10,50 walnuts | plums

SIDE DISHES

SEASONAL VEGETABLES 4,50 MIXED SALAD 4,50

FRESH FRIES WITH MAYONNAISE \(\sum_{1} \square 1 \) 5,00



Vis vegetarian or possible is vegan or possible