

# FOCUS MENU

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## To share

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**Cheese & charcuterie platter for two** 20  
*Selection of cheeses and cured meats*

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## Starters

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**Grilled halloumi (L)** 13  
*Warm vegetable selection / blood orange-thyme sauce*

**Venison carpaccio (L)** 16  
*Caper aioli / Parmigiano Reggiano / balsamic reduction*

**Smoked salmon & potato (L, G)** 15  
*Warm potato salad / dill crème fraîche / lemon oil*

**Parmesan velouté (L, G)** 14  
*Parmesan soup / wild mushroom ragout / crispy baguette*

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## Sides

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**Seasonal vegetables (L)** 5

**French Fries** 5  
*Classic aioli*

**Sweet potato fries (L)** 5  
*Sriracha mayo*

**Green salad** 4  
*House vinaigrette*

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## Mains

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**Caesar burger (L, G)** 18  
*Crispy chicken / romaine / parmesan / brioche*

*Crispy chicken can be replaced with a beef patty or grilled halloumi* +2

**Caesar burger extra (L, G)** 2  
*French fries*

**Roasted duck fillet (G)** 22  
*Sweet potato purée / butter-braised Brussels sprouts / blackcurrant-port wine sauce*

**Slow-cooked lamb ragout (L)** 23  
*Rigatoni / whipped ricotta*

**Grilled cod (G)** 22  
*Warm fennel-almond potato salad / white wine beurre blanc*

**Wild mushroom ravioli (V)** 19  
*Roasted mushrooms / sage butter / aged cheese*

**Saffron risotto (G)** 24  
*King prawns / sugar snap peas / lemon oil*

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## Desserts

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**Crème brûlée French toast (L, G)** 8  
*Caramelised brioche / vanilla cream / strawberry compote*

**Classic tiramisu (L, G)** 9  
*Mascarpone / espresso / cocoa*

**Cardamom panna cotta (V, G)** 8  
*Poached pear / spiced syrup*

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**G** Contains gluten  
**L** Contains lactose  
**V** Vegetarian

All prices are in euros and include VAT. Please ask our staff for more information about ingredients, food allergies, or intolerances.