

DISCOVERY BISTRO MENU

A multi-course dining menu, tailored to your appetite.
Select from a refined variety of dishes and create your own experience.

Refreshing salad | 15.

Strawberries, cucumbers, grilled halloumi cheese, roasted pecans, creamy avocado dressing

Tempura cauliflower | 15.

Coated with honey-caramelized hascap berries, pineapple and red pepper chutney

Salmon tartare with smoked and marinated trout (3,5 oz) | 21.

White balsamic lemon dressing (served with croutons)

Beef tartare with foie gras and smoked duck (3,5 oz) | 23.

Mustard mayonnaise (served with croutons)

Calf sweetbread | 28.

Brown butter, vanilla-caramelized apple-pear, white chocolate sauce

Duck rillettes | 19.

Onion and cranberry marmalade, fig and honey croutons

Fries | 8. – With parmesan and black garlic | 12.

Pepper mayo

Beet gravlax salmon | 19.

Beetroot mousseline with vanilla, Chioggia beet, lemon confit, baby greens, yuzu vinaigrette

Marinated beef tataki | 23.

Fried capers, onions, truffle oil, baby greens, spicy mayonnaise

Seafood dish | 23.

Mango, cucumber, avocado and lemon yogurt

Burratini | 24.

Candied tomatoes with ginger, zucchini, tapenade

Mushroom panzerotti | 32.

Organic black garlic pan-fried mushrooms, foie gras, cream veal sauce

Homemade brioche bread | 5.

Flavored butter

Grilled beef bavette steak | 24.

Cooked medium/rare

Smashed potatoes, steamed vegetables, five-pepper and Cognac sauce

