

YOURS

BISTRO & DRINKS

	BITES		MAINS
Bread (V) Herb butter Spread	7,50	DAILY SPECIAL €13,50 Your waiter will be happy to tell you more about the daily special	
Gyoza Chicken Wakame Wasabi Sesame	6,00		
Mozzarella croquettes (V) Mozzarella Parmesan Sun-dried tomato dip	5,00		
Stuffed bread from the oven (V) Tomato Goat cheese tapenade	7,50		
		Saté	19,50
		Skewered chicken fillet Peanut sauce Fries Bread Pickled vegetables Prawn crackers	
		Redefine meat BBQ burger (V)	16,00
		Redefine meat burger Cheddar Lettuce Gherkin Tomato Onion rings BBQ sauce French fries	
		Salmon and white wine sauce	26,00
		Salmon fillet Tagliatelle Spinach Asparagus Sun-dried tomato Dill	
		Bacon Cheddar BBQ Burger	17,50
		Beef Burger Bacon Cheddar Gherkin Tomato Lettuce Onion rings BBQ sauce French fries	
		Irish beef steak	20,50
		Chimichurri, pepper or mushroom sauce French fries Mixed vegetables	
		Pork tenderloin	18,00
		Chimichurri, Pepper or Mushroom Sauce French fries Mixed vegetables	
		BISTRO SPECIALS	
		Peking duck noodles	16,50
		Udon noodles Peking duck Paprika Bok choy Bean sprouts Szechuan sauce Sesame	
		Eggplant ravioli and goat cheese (V)	19,50
		Grilled vegetables Goat cheese Tomato Roasted seeds Arugula	
		Mixed grill	21,50
		Irish beef steak Pork tenderloin Chicken satay Mushroom sauce Mixed vegetables French fries	
		Gado Gado salad (V)	13,50
		Cucumber Edamame Radish Bean sprouts Green beans Avocado Peanut Egg	
	STARTERS		
Mustard soup (V) Chicory Chives	6,50		
Smoked salmon tartare Creme fraiche Cucumber Red onion Capers Chives	12,50		
Carpaccio Truffle mayonnaise Pine nuts mix Parmesan cheese Rocket Mesclun	11,00		
Leek quiche (V) Leek Tomato Egg Mixed lettuce Vinaigrette	10,50		
	SIDES		
Side dishes to share Mixed salad, vegetables, fries or baked potatoes	4,50		
	SWEETS		
Eton mess Pineapple Mango Meringue Lace cookie Passion fruit Pistachio	9,00		
New-York cheesecake Raspberry coulis Lace cookie	6,50		
Chocolate tart Ganache Meringue Red fruits Cream	8,50		
	DRINKS		WINES
And the winner is.. A refreshing mocktail with smoked agave	7,50	Café de Paris	5,30
Espresso Martini 0.0 A classic non-alcoholic cocktail to finish your meal	8,00	Chardonnay Murphy-Goode, California	6,90
Aperol Spritz Aperol and sparkling wine	8,50	Corvina Pasqua Passimento Rosso Romeo & Juliet, Italy	6,40
Basil lemonade Refreshing lemonade with basil	4,50	Sauvignon Blanc Wild rock, New Zealand	6,80

Our dishes may contain allergens. Our waiters are happy to inform you.