

# Chef's special

## PEA SOUP 9€

GREEN PEA PURÉE SOUP, SMOKED BACON, GREEK YOGURT, ROASTED KALE, FOCACCIA, SPINACH

*Wine recommendation: Riesling Dry, Chateau Ste Michelle, Washington State (USA)  
12cl 7€; 75cl 41€*

*Cocktail recommendation:*  
**CUCUMBER-JALAPEÑO MARGARITA 11€**  
*Patron Silver tequila, Cointreau, cucumber juice, jalapeño, lime juice*

## BEEF 26€

BEEF TENDERLOIN, GRILLED CORN, ROASTED CARROT, CORN CREAM, PECORINO CHEESE, HERB POTATOES, DARK BEER SAUCE

*Wine recommendation: Reserva Vina Ardanza, La Rioja Alta, Rioja (ESP) 12cl 12€; 75cl 79€*

*Cocktail recommendation:*  
**BACON-CORN MARGARITA 11€**  
*Bacon-infused Patron Reposado tequila, Cointreau, corn syrup, lime juice, egg white*

## FONDANT 9.5€

CHOCOLATE FONDANT, SMOKED CHERRIES, CHERRY ICE CREAM, CHOCOLATE COOKIE

*Drink recommendation:*  
*Quinta Do Noval LBV Unfiltered (PT) 6cl 6€*

*Cocktail recommendation: **CHERRY MARGARITA 11€**  
Patron Reposado tequila, Cointreau, Cherry Gose syrup, smoked cherry, lime juice*

## COCKTAILS:

### CUCUMBER-JALAPEÑO MARGARITA 11€

Patron Silver tequila, Cointreau, cucumber juice, jalapeño, lime juice

### BACON-CORN MARGARITA 11€

Bacon-infused Patron Reposado tequila, Cointreau, corn syrup, lime juice, egg white

### CHERRY MARGARITA 11€

Patron Reposado tequila, Cointreau, Cherry Gose syrup, smoked cherry, lime juice

### POPSTAR MARTINI 10€

Popcorn-infused gin, passion fruit, lemongrass cordial, egg white

### FLOREALE (MOCKTAIL) 7€

Martini Floreale, aloe vera, cucumber cordial, tonic

## HOT DRINKS:

### PUMPKIN SPICE LATTE 6€

Pumpkin, gingerbread spices, espresso, milk, whipped cream, chocolate

### PEPPERMINT COCOA 4.5€

Marshmallows, gingerbread, peppermint cocoa

### MULLED WINE 8€

House-made mulled wine, almond, raisin, mandarin

### NON-ALCOHOLIC MULLED WINE 6€

Non-alcoholic wine, blackcurrant juice, almond, raisin, mandarin