

EXEMPLE A LA CARTTE

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

SNACKS

Oyster Special, Mignonette	6
Oyster Special, Beurre Blanc, Bacon	7
Focaccia, Salted Butter	6
Blini, Crème Fraîche, Lemon	7
Blini, Antonius Caviar, Crème Fraîche	19

STARTERS

Langoustines, Hollandaise, Blackcurrant Leaves	32
Lettuce, Mussels, Smoked Eel, Hamachi	26
Lazanki, Savoy Cabbage, Chanterelle, Truffle	24
Pierogi, Potato, Antonius Caviar	25

MAIN

Turbot, Asparagus Beurre Blanc, Trout Caviar	45
VacaPunk, Witloof, Black Peppercorn	42
Gnocchi, Basil Pesto, OG Kristal	29

DESSERT

Cheese Selection	15
Focaccia Ice Cream, Antonius Caviar	19
‘Snickers’	14
Dame Blanche	14

Sorixio

EXAMPLE MENU

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

MENU

Lettuce, Mussels, Smoked Eel
-
Langoustine, Hollandaise, Blackcurrant Leaves
-
Lazanki, Savoy Cabbage, Chanterelles, Truffle
-
*Pierogi, Potato, Antonius Caviar
-
VacaPunk, Witloof, Black Peppercorn
-
Strawberries, Cheesecake, Fermented Honey

5 courses 91

6 courses (*) 109

Lunch Menu 3 courses 56

Wine Pairing 5 glasses 51

Non Alcoholic 5 glasses 42

Supplement Cheese 10/15