

BITES TO SHARE

Oysters from the Oesterij

3 / 6 / 9 pieces 14 / 24 / 32

Cheese & charcuterie platter

bread and marmelade 38

Calamari

with aioli 16

Bruschetta V

tomato and olives 14

Warm focaccia V

freshly baked, with l'Etivaz and basil oil 8

Whipped ricotta V

honey and truffle 18

STARTERS

Burrata V

blood orange and hazelnuts 18

Foie gras terrine

kumquat and brioche 28

Salmon

pickled and smoked 22

Caesar salad V

with poached egg 14

with chicken +6 / tiger prawns +12

as main course +4

Seafood bisque

with croutons 20

Vitello tonnato

the classic 18

Steak tartare

with sourdough crostini 20

Dishes marked with a V are vegetarian.

We are happy to advise you on any allergies or diet.

MAIN COURSES

Grilled chicken

with white wine gravy 26

Dry aged entrecôte

bearnaise sauce and French fries 40 (200 grams)

for every 100 grams extra +20

Sole meunière

capers and lemon butter sauce 38

Risotto V

parmesan and truffle 30

Classic burger

with French fries 24

with foie gras & truffle +16

Melanzane Parmigiana V

aubergine and parmesan 18

Whole lobster thermidor

served with French fries 75

SIDES

Salad with sundried tomatoes and balsamic V 6

French fries with parmesan and truffle V 7

Roasted cauliflower with beurre noisette V 12

DESSERTS

Classic tiramisu with cappuccino ice cream 12

Amaretto panna cotta 15

Raffaello lava cake 15

To share

Apple tarte tatin with vanilla ice cream 24

'Ice Cream Dream' with seasonal toppings 26

Selection of fine European cheeses 24

SPRING

C A F E / B R A S S E R I E

KIDS

FOR OUR SPECIAL GUESTS

Tosti at the park V 8
options: ham / cheese / tomato

Chicken nuggets and fries 10

Fresh pasta V 12
sauce option: pesto / tomato
with meatballs +5

Homemade ice cream 6
ask for available flavours

Kids 'Cocktail' 8

Vanilla babyccino 4
Plant based options: oat / almond / coconut

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