

4 COURSE MENU

Starters (please choose one)

Pomfret Ceviche

with endives, mango, avocado, leek, green apple, peanut and coconut vinaigrette

Meat empanada

Argentinian meat fried pastry

Wild Mozambique shrimps

Pan-fried, served with a mango-ginger chutney

Muxama (dried tuna) and beetroot carpaccio

with yuzu mayo

Fish

(please choose one)

Cod fish confit

with turnip leaves and roasted organic sweet potatoes

Grouper or Tuna filet (depending on the market)

With organic vegetables and sautéed potatoes

Meat (Argentinian)

(please choose one)

Flank steak

grilled, with sweet potatoes, and chimichurri sauce

Striploin steak

grilled, with fries, onion confit and salad

Tenderloin steak

grilled, with sautéed mushrooms, oven potatoes and vegetables

Deserts

(please choose one)

Chocolate Cake with caramel

Apple Crumble with vanille icecream

Roasted pineapple with homemade coconut icecream

Flan with caramel

Price: 42,50€ per person tax included