BRASSERIE AMARE

WELCOMESNACK

Popcorn

BITES

Bread with herb butter and pepper dip **€6,95**

STARTERS

Melon with ham **€10,00**
galia en cavalion meloen met citrusmarinade en Bayonne ham

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Salmon tartare **€10,00**
Raw and smoked salmon with pickle relish, horseradish mayonnaise and brioche croutons

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Tomato soup **€9,00**
With roasted sunflower seeds and oregano foam

MAINS

Duck à l'orange **€23,00**
With roasted seasonal vegetables and orange-cardamom sauce

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Seabass fillet **€23,00**
Grilled skin-on and cooked in miso butter, with Asian stir-fried vegetables glazed with ginger syrup

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Vadouvan Dahl **€19,00**
Mild Indian lentil curry with papadum, coconut and coriander

SIDES

French fries with mayonnaise **€5,00**

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Basmati rice **€4,00**

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Green salad with house dressing **€5,00**

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Roasted vegetables **€6,00**

DESSERTS

Café complet **€8,00**
Coffee or tea of your choice, served with three sweet treats

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Crème Brûlée **€8,00**
Classic crème brûlée with vanilla and caramelised sugar

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Duo Penotti **€9.00**
Combination of white and dark chocolate with chocolate ice cream and caramelised hazelnuts

THEATRE MENU

3 courses **€35,00**
free choice > exclusive sides