

GINGER

GOURMET MENU – COMING SOON

TO SHARE

Artichoke tatin with duck confit, apples and soya caramel

Shrimp carpaccio with confit seasonal mushrooms, toasted onion praline and pine nuts

Iberian ham served with coca bread and tomato

Mellow croquettes of oxtail in red wine

Andalusian style squid with ikura "mayokimchie" and Japanese spring onion

Baby octopus with onions with a spicy touch, parmentier and crispy onions

Crunchy glass shrimp with guacamole

MAIN COURSES TO CHOOSE

Grilled beef tenderloin with wild asparagus, candied hasselback potato and sweet wine demi glacé

Grilled salmon with homemade guacamole, soufflé seaweed and sprouts

Low temperature guinea fowl with morels, shallots and glazed mini carrots sauce

Paella with seasonal vegetables (v)

OUR THREE DESSERTS TASTING

Raspberry truffles

Creamy Cheesecake with Lotus Cookie

Tiramisu with matcha scent

CELLAR

Three drinks included (water, soft drink, beer or wine from **Premium Andilana cellar**)

Bread included. Coffee not included

49,50€

VAT INCLUDED

Ask for special conditions of this menu