SAPPHIRE *Bistro*

STARTERS

Pumpkin Soup
yoghurt, croutons and greens

Chickpea Salad
spinach, zucchini, red pepper and chimichurri

MAIN COURSE

Confit Duck leg
confit pears, Porto reduction and potato purée

Grilled Salmon
curry sauce, vegetables wok and greens

Forest mushroom Ravioli
morel cream

+7 EUR

Fillet Mignon (180g)
Served with fires

DESSERT

Basque Cheesecake
with red fruit confiture

or

Fuit Plate

+8 EUR per glass of house wine

All prices are in euros and include VAT.
Do you have any food intolerances or allergies? Our team will be happy to help you!