

## RUSTIC



### GRILLED YELLOW BEETS

*Hollandaise, fried black cabbage and parmesan*

### TUNA TEPPANYAKI

*Fried maki rolls, salad and asian sauces*

### CHOCOLATE FONDANT

*Vanilla ice cream, crumble and berries*

650:-/p



## GRILL VEG



### GRILLED YELLOW BEETS

*Hollandaise, fried black cabbage and parmesan*

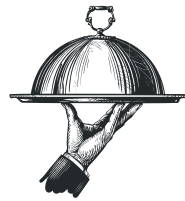
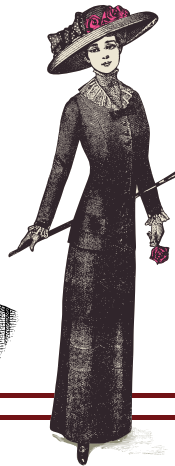
### BAKED CELERIAC

*Hollandaise, truffle and Jerusalem artichoke*

### CHOCOLATE FONDANT

*Vanilla ice cream, crumble and berries*

495:-/p

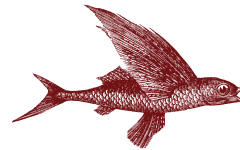


# GRILL



## Together

PLEASE NOTE THAT THE WHOLE PARTY  
CHOOSE ONE AND THE SAME MENU. DON'T  
FORGET TO LET US KNOW ABOUT ANY  
ALLERGIES OF SPECIAL DIETS.



## Family Style Dinner

*A specially designed menu served to  
everyone at the table*

**5 STARTERS 295:- / PERSON**

*An extraordinary experience!*

*Our chef composes your starters and you  
select the grilled cuts of your choice from our  
steak list for your main course.*

*Served with French fries and selected sides.*

*Dessert:*

*a selection of desserts for your enjoyment.*

**DESSERTS 165:- / PERSON**



## GRILL LYX

### BLEAK ROE BITE

*Brioche, lemon cream and red onion*

### GRILLED HALF LOBSTER

*Saffron aioli, grilled brioche and crisp salad*

### WAGYU JAPANESE BLACK STRIPLOIN

*Grilled vegetables, French fries, red wine sauce and bearnaise*

### GRILLED PINEAPPLE

*Coconut ice cream, roasted coconut and caramel*

1995:-/p



## CLASSIC

### BLEAK ROE

*Fried Wonton with red onion and lemon cream*

### GRILLED STRIPLOIN 200c

*Grilled vegetables, French fries, shallot butter,  
red wine sauce and bearnaise*

### ICE CREAM AND SORBET

*Crumble and fresh berries*

645:-/p

