

RUSTIC

TUNA TARTAR

Melon, cucumber, kimchi and lime

TUNA TEPPANYAKI

Fried maki rolls, salad and asian sauces

CHOCOLATE FONDANT

Vanilla ice cream, crumble and berries

655:-/pers



GRILL VEG

GRILLED GREEN ASPARAGUS

Spring onions, pimento hollandaise, crispy serrano and roasted almonds

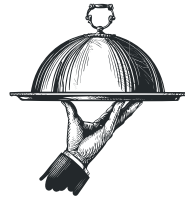
BAKED CELERIAC

Hollandaise, truffle and Jerusalem artichoke

CHOCOLATE FONDANT

Vanilla ice cream, crumble and berries

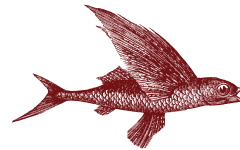
515:-/pers



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

An extraordinary experience! Have your dinner based on the best Grill can offer!

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.

**5 STARTERS 295:- / PERSON
AND THE PRICE OF YOUR
SELECTED STEAKS.
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

CRÈME BRÛLÉE

1995:-/pers



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

695:-/pers

