

# Tasting Menu

Take your taste buds on a journey with this tasting menu.  
This is the perfect put-together-menu, exploring the different spices we have in the Vietnamese kitchen.  
Our starters are tapas dishes, with 3 different tapas in the same serving.

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## Starter #1

Roasted scallops with lemon grass, fish-sauce-syrup and sweet potato purée.  
Smoked salmon salad with nashi, perilla and roasted peanuts.  
Marinated scampi with mashed green beans on deep fried gyoza wrapper.  
*Allergens: fish, shellfish, molluscs, soy(wheat), egg, peanut, wheat.*

- And / Or -

## Starter #2

Deep fried spring roll of chicken and scampi.  
Beef salad with ong choy, roasted sesame seeds and Vietnamese coriander.  
Egg roll with thin slice of pork rib, served with hoisin-peanut sauce.  
*Allergens: shellfish, sesame seeds, soy(wheat), egg, peanut.*

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## Main Course #1

Oven baked halibut with lemon grass and curry.  
Serves with grilled pineapple salsa and whipped coconut cream.  
*Allergens: fish, celery.*

- Or -

## Main Course #2

Fried duck breast with spicy- and lightly smoked soy sauce.  
Serves with root vegetables and pickled pearl onion.  
*Allergens: soy(wheat), sesame seeds, celery.*

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## Dessert

Mango bavaois on coconut biscuit.  
Serves with passion fruit sorbet.  
*Allergens: milk, egg, wheat (decoration, can be removed).*

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Menu 1 : Starter + Main + Dessert: 565,-

Menu 2: Starter + Starter + Main + Dessert: 695,-

Wine Menu: 3 glasses: 375,- | 4 glasses: 475,-

Exclusive Wine Menu: 3 glasses: 575,- | 4 glasses: 675,-