

RIB ROOM

RESTAURANT - CATERING

STARTERS

- Oysters 4,5
with *Champagne mignonett* sorbet and ginger sauce
- Tuna tartare with mango 15
- Tuna tartare with flying fish roe 16
- Steak tartare 17
- Foie Gras Crème Brûlée* style 15
- Antipasti platter 17

SALADS

- Salad with duck breast, figs and raspberry sauce 14
- Caesar salad with pancetta 9
- Vegetable salad with wakame and cashews 8
- Add your favorite: chicken 4 | salmon 6 | shrimps 6**

SOUPS

- Chef's soup of the day 7
- Rib soup 9
- Tom Yum* soup with seafood and basmati rice 15

MAIN

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| Grilled tiger prawns 15
with butter - parmesan | White fish steak 17
with saffron sauce |
| Yellowfin tuna steak 16
with soya-ginger sauce | Duck Confit 15
with cherry sauce |
| Beef tenderloin 170 g/280 g 27/38
served with demi-glace & butter-mustard sauces | Homemade pasta 15
with <i>Camebert Fondue</i> |
| Rib Eye 340 g 38
served with demi-glace & butter-mustard sauces | Homemade pasta 16
with beef, bacon, burgundy sauce |
| Half of whole Tandoori chicken 18
fried rice with vegetables | |

RIBS

Glazed bourbon pork back ribs 18
with teriyaki-sesame sauce

Spicy barbeque spare ribs 17
with hot jalapeno sauce

Crispy pork spare ribs oriental style 17
with sweet chili sauce

Iberico pork short ribs 19
with BBQ sauce

Prime American boneless short ribs meat 22
with demi-glaze sauce

Lamb ribs in the crust 19
with herbs, pistachios and light mint sauce

Grilled dutch milk fed veal short rib 19
with orange-porto sauce

Pork Grand bowl ribs (2 pers.) 27
marinated in cider, with granny smith apples

Mixed ribs plate (2 pers.) 32

SIDES

Vegetable salad with greek yogurt | Grilled vegetables
Cabbage *kimchi* | Fried mushrooms | Glazed aubergine
Fried rice with vegetables | Potato-spinach gratin
French fries | Stuffed baked potato with cheddar & bacon
4,5 euro each

DESSERTS

Dessert of the day 5,5

Chocolate *Fontant* 7

Crème Brûlée 6,5

Homemade buckthorn sorbet 4

Homemade blackcurrant sorbet 4