

QIU

MENU

EURO

MIXED SALAD HERBAL DRESSING AND ROASTED SUNFLOWER SEEDS	7
INDIAN LENTIL SOUP SOUR CREAM, LEMON AND CORIANDER	8
SMOKED SALMON FROM SCOTTLAND WASABI, PEANUTS AND PICKLED VEGETABLES	16
AUBERGINE BRAISED HARISSA, RAS EL HANOUT, BULGUR SALAD AND MINT	14/18
POTATO GNOCCHI BEETROOT, BOSKOP APPLE AND HORSERADISH	14/18

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TAGLIATELLE, HOMEMADE ARGENTINE WILD PRAWNS, LOBSTER SAUCE AND TARRAGON	22
TAGLIATELLE, HOMEMADE BEEF FILET TIPS, PARSLEY AND TRUFFLE FOAM	23
ROASTED PIKE PERCH CHAMPAGNE SAUCE AND BRUSSELS SPROUTS	25
SHORT RIB WITH ASIAN BBQ VARNISH MISO, NORI AND EDAMAME BEANS	25
NECK OF WOOLLY PIG PAPRIKA COMPOTE AND GRENAILLE POTATO	26
CHEESE SELECTION FROM MAITRE PHILIPPE 3 TYPES, FRUITE BREAD AND APRICOT CHUTNEY	16
DESSERT OF SORREL CORN AND BLOOD ORANGE	10

IF YOU HAVE ANY QUESTIONS ABOUT THE ALLERGENS OR
ADDITIVES CONTAINED WE ARE HAPPY TO HELP. ALL PRICES INCLUDE VAT.