

AX GROUP BUFFET MENU

FOR GROUPS +20PAX

STARTERS

Selection of antipasto meats, cheese and vegetables L, G

Salt cured salmon, with fennel, capers, horseradish French cream and dill L, G

Tomato, basil, red onion and artichoke heart salad V, G

Roasted carrots with apple fennel sauce and hazelnuts V, G

Grilled eggplants with lemon-tahini dressing V, G

Green salad and herbs with vinaigrette V, G

Potato salad with dill and olive oil V, G

Selection of breads with beetroot hummus and butter L

#hashtag sauvignon blanc 16 cl 12,7 € / 75 cl 58 €

MAIN COURSE

Lemon risotto with chili and grilled seasonal vegetables L, G *

OR

Sea-bass fillet, braised saffron fennel, potato and beurre blanc L, G

OR

BBQ Porkbelly, Asian coleslaw, lime chili dressing and peanut satay L, G

Hipster Negroamaro 16 cl 11,2 € / 75 cl 52 €

DESSERT

Fudge pannacotta L, G

Chocolate brownie, berries, pistaschio L

Candy selection L

Moscato D'asti 8cl 9,4 €

Without main course
43 € | person

With one main course
53 € | person

With two main courses
62 € | person

With three main courses
70 € | person

+33,3 € wine recommendations

L – lactose-free | G – gluten-free | M – dairy-free | V – Vegan | * – Vegan option

Please inform us of any food allergies or special dietary requirements, we will be happy to accommodate your needs.

We reserve the rights to make changes.