

29.05.-02.06.2023

**BOTANIQUE**

BISTRO &amp; BAR

SOUP &amp; MAIN COURSE

A - D 215,- || E 245,-

**MONDAY**

Creamy onion soup with smoked bacon (1,7)

- A) Boiled beef, dill sauce, gourmet potatoes with parsley (1,3,7)
- B) Baked chicken breast stuffed with pork ham, spinach, cream, pasta (1,3,7,12)
- C) Sous-vide pork tenderloin, mashed potatoes with grits, cabbage, bacon, sweet hot sauce (1,3,7,12)
- D) Potato gnocchi, green asparagus, mini tomatoes, arugula (3,7) GF, VG, V
- E) Baked king bream fillet, vegetable fries, avocado foam (3,4,7) GF

**TUESDAY**

Due to a private event on Tuesday 30/05/2023, we do not serve a lunch menu. Thank you for your understanding.

**WEDNESDAY**

Chicken broth with meat, vegetables, frittata noodles (1,3,7,9)

- A) Smoked pork tenderloin, potato gnocchi, steamed white cabbage, fried onions (1,3,12)
- B) Fish and chips, cod fried in batter with malt vinegar and potato chips (1,3,4,7)
- C) Shredded beef BBQ in a sesame bun, wasabi mayonnaise, marinated tomatoes, lettuce leaves, fried onions, baked American potatoes, herb mayonnaise (1,3,7,11)
- D) Baked tofu cheese, salad leaf variations, honey dressing, walnuts, grape, pear (6,8,10) GF, V, VG
- E) Grilled Veal Hanger steak, baked potatoes and marinated ginger sauce (12) GF

**THURSDAY**

Pea cream soup with black lentils (1,3,7) VG

- A) Sous-vide BBQ boneless beef rib, sweet potato fries (10,12)
- B) Grilled pork steak, baked potatoes, green beans in bacon (12) GF
- C) Chicken breast fried in batter, fresh vegetable salad, mustard mayonnaise dressing (1,3,7,10)
- D) Potatoes au gratin, Violife cheese, carrot puree, salad leaves (6) VG, V, GF
- E) Grilled beef ball tip, grilled vegetables, black lentils, demi-glace, lime mayonnaise (3,7,10) GF

**FRIDAY**

Beef broth, vegetables, eggs, meat, noodles (1,3,7,9)

- A) Minced meatball with onion and bacon, mashed potatoes, tomato mayonnaise dressing (1,3,7,10)
- B) Grilled chicken breast, pea puree, sweet potato fries (7) GF
- C) Grilled Ball Tip steak, Grenaille, green asparagus, yuzu (12) GF
- D) Baked vegetable fries, avocado mousse, black lentils with marinated ginger (12) V, VG, GF
- E) Yellowfin tuna fillet, pasta, dried tomatoes, broccoli, parsley (1,3,4,12)

**DESSERT BUFFET INCLUDED IN THE MENU**

Add us into your **FACEBOOK** or **INSTAGRAM**  
**@botaniquebistrobar**