



DE BLEND

EAT | MEET | CELEBRATE

DINER

STARTERS

BEEF CARPACCIO 13 Lemon ~ arugula ~ Parmesan ~ seeds	ROASTED TUNA 14 Tataki ~ wonton ~ sesame mayonnaise ~ wakame
SMOKED BURRATA 13 Burrata cream ~ roasted cherry tomatoes ~ focaccia	GYOZA 13 Kimchi ~ lime ~ hoisin dressing ~ spring onion
TOM KHA KAI 10 Oriental chicken soup ~ bean sprouts ~ spring onion ~ red pepper	CRISPY PORK BELLY 14 Roasted ~ spicy mayonnaise ~ little gem

SALADS

	SMALL	LARGE		SMALL	LARGE
CAESAR SALAD 14 18 Grilled chicken ~ bacon ~ anchovies ~ Parmesan ~ egg			POKÉBOWL 14 18 Choice of: tuna ~ crispy chicken ~ gyoza		

BLEND YOUR OWN

BURGER (200 GR) 18 Grilled beef burger ~ bacon ~ cheddar ~ pickles	COD FILLET 18 Roasted fillet
TOURNEDOS (200 GR) 26 Roasted beef tenderloin	SEA BASS 18 Oven-baked
AUBERGINE STEAK 18 Grilled ~ miso	DOVER SOLE (APPROX 450 GR) 35 Roasted from the oven
CÔTE DE BOEUF (APPROX 1000 GR) 32 p.p. Grilled ~ per 2 persons	ENTRECÔTE (350 GR) 27 Grilled beef steak

SIDES

BABY CARROTS 2 Harissa ~ cottage cheese ~ pistachio
GREEN ASPARAGUS 3 Roasted ~ brown butter
BIMI (BABY BROCCOLI) 3 Roasted ~ red pepper ~ garlic
SALAD 2 Fresh salad ~ basil dressing
ROSEVAL POTATOES 2 Roasted ~ rosemary ~ fleur de sel
FRIES 3 Mayonnaise or truffle mayonnaise + €0.50
SWEET POTATO FRIES 3 Mayonnaise or truffle mayonnaise + €0.50

SAUCES

PEPPER SAUCE 1.5 Creamy pepper sauce
ANTIBOISE 1.5 Tomatoes ~ herb oil
CHIMMICHURRI 1.5 Argentinian herb sauce
BEARNAISE 1.5 Classic French tarragon sauce

🌱 (Can be) vegetarian 🌿 (Can be) vegan

Dietary preferences, allergies, or intolerances?
We're happy to help. Scan the QR code to view our full allergen menu.



DESSERTS

BLEND CHEESECAKE 9 Orange ~ crumble ~ vanilla ice cream	CHOCOLATE & MANGO 9 Chocolate mousse ~ mango ~ crumble
MADELEINES FROM THE OVEN 9 Orange cream ~ almond ~ 4 pieces	CHEESE PLATTER 11 4 types ~ apple syrup ~ fruit bread