

BLUE

BISTROT

SHARING BOARD

Cod and clam rissol

Prawn arancini with lime mayonnaise

Roasted carrot hummus with toasted seeds

Iberian black pork presa bao bun

Marinated olives

Bread toasts

MAIN COURSE

Choose one:

Prawn and lime risotto

Gnocchi with Hokkaido pumpkin pesto,
mushrooms, spinach and sun-dried tomatoes

Braised pork cheek with pappardelle and
roasted vegetables

DESSERT

Vanilla crème brûlée with lemon and raspberry

€35 PER PERSON



DINNER SLOTS ONLY. Non cumulative with other offers. VAT included. Does not include drinks. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform us beforehand.