

# MAR CHICA'S MENU

May 28 - June 27, 2020



Inspired and sourced by the land, mountains and sea that surrounds us, all dishes are homemade by fresh, seasonal ingredients. The menu changes monthly, and is created by Head Chef and owner Dennis Van Tintelen. To compliment your menu we offer wine pairing.



Mackerel / water melon / avocado / cucumber / radish



Creamy onion coup / feta / parsley / caraway / buckweat



Cod / leek / clam / smoked butter / lemongrass / mussel



Different preparations of corn / chili / lime / egg



Duck breast / cherry / beetroot / shimeji / Sichuan pepper



Blue cheese / banana / liquorice / honeycomb



Blackberry / buttermilk / rose / lychee / red cabbage

or

Homemade Sweets with your choice of coffee or tea

## PRICE

## Wine pairing

3 courses	€ 22.50		€ 12.00
4 courses	€ 29.50		€ 15.75
5 courses	€ 36.50		€ 19.50
6 courses	€ 42.50		€ 23.50
7 courses	€ 48.50		€ 27.50

The dishes are served in the pace of the kitchen. Our menu may be subject to daily changes.  
Allergens, vegetarian or vegan options? Please ask us!