

M A R I N A
G R I L L
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WEEKDAY SET LUNCH MENU

*Starter or Soup & Main 338*

*Starter, Soup & Main 378*

STARTERS

 Bitter Leaf & Pickled Chanterelle Salad, aged Comté, hazelnut dressing (V)

House-Smoked Salmon, fennel salad, horseradish crème fraîche, brioche croutons

Pacific Blue Prawn Cocktail, baby gem, avocado, Marie Rose sauce, lemon

SOUPS

 Wild Mushroom Velouté, truffle cream, croutons (V)

Lobster Bisque, poached lobster, Cognac, tarragon cream +28

MAINS

 Chanterelle Tagliatelle, brown butter, Parmesan, garlic (V)

Grilled Market Fish, served with beurre blanc or sauce vierge

Wagyu Cheeseburger, smoked bacon, American cheese, onion, pickles

Brandt USDA Prime Flat Iron, peppercorn sauce or red wine jus +98

*Served with house salad or Koffmann's fries*

DESSERTS / CHEESE +48

Guanaja 70% Dark Chocolate Mousse, sea salt, olive oil (V)

Paris-Brest, choux pastry, hazelnut praline crème (V)

24-Month Aged Comté, baguette crisps, honey

*Please share your allergies and dietary requirements if any with our team.*