

ENGLISH

Allergen information available

STARTERS

TO GET STARTED

Bread | 8.5
Various types of bread, olive tapenade, hummus and salted butter

COLD STARTERS

Carpaccio | 10.75
Carpaccio with bell pepper, spring onion, cucumber, Parmesan, hemp seeds, and arugula mayonnaise

Roast Beef | 11.75
Roast beef with a lemon-pepper rub, marinated radish, capers, popcorn cress, paprika popcorn, and hollandaise sauce

LIFF's Garden |  Vegan is also a possibility 11
Panna cotta of mint, goat cheese and green asparagus, tagliatelle of carrot and zucchini, crumb of rye bread and gel of green apple

MAIN COURSES

Chef's Special | (Extra charge of +4 for a 3 or 4-course menu) **Day Price**
Alternating meat dish with matching garnish

Duck & Dive | 23
Tranche duck breast in a well-filled broth with lentils, tomato, coriander and new potatoes served with little gem lettuce, roasted broad beans and garlic bread

Gnocchi |  Vegan is also a possibility 21.5
Gnocchi in tomato sauce with olives, basil and sun-dried tomatoes, gratinated with mozzarella and garnished with pine nuts, Parmesan and arugula.

Let's go Italian | 21.5
Porchetta with Italian herbs, glazed with pepper and garlic, grilled vegetables, oven potatoes and apple veal gravy

Bavette | (Extra charge of +4 for a 3 or 4-course menu) 24.5
Bavette with a fresh sour salad of bell pepper, capers, red onion and spring onion served with homemade wedges and a sauce of Madeira and black olives.

DESSERTS

Frozen Yoghurt | 9
Frozen Yoghurt with lavender, pistachio, apricot and cranberry served with earl-grey meringue and mandarin segments

Cheesecake | 9
Red fruit cheesecake with a prosecco foam, strawberry coulis and vanilla ice cream

The C's | 9.5
Mocha cake, cream of tarragon and cocoa, caramel sauce, cappuccino ice cream and a choco crunch

CREATE YOUR OWN MENU

3-course menu	36.5
4-course menu	43.5
3-course tasting	43.5

TIP FROM THE CHEFF

An element of surprise

from 2 people 12
Let yourself be surprised and discover our starters **p.p.**

Wild Salmon | 11
Pulled sockeye salmon with chives, and crème fraîche served with a salad of sorrel, wakame, and cucumber a citrus dressing and sourdough toast

WARM STARTERS
Soup of the day | 6.5

Let's go Indian | 10.5
Yellow curry with grilled chicken thigh, pineapple and carrot salad, krupuk from rice and black sesame

Bao Wow Crab | 12
A bao bun with soft shell crab in tempura and an Asian salad

Share a mood, share some food

from 2 people (Extra charge of +4 for a 3 or 4-course menu) 26
Taste our main courses together **p.p.**

Paella LIFFestyle | 22.5
Paella with BBQ squid rings, prawns, peeled mussels, peas, bell peppers, spring onions with a lemon-ginger dressing

Poke Bowl |  Vegan (With sockeye salmon, extra charge +3.75) 20
White rice with avocado smash, carrot, cucumber, edamame beans, crispy chickpeas, roasted broad beans, black sesame seeds, and teriyaki sauce

Intense Flavour | 20.5
250g homemade beef burger with lettuce, tzatziki, tomato, red onion, cheese, bacon mayonnaise and skin on fries

Fish of the day | **Day Price**
Daily changing fish with matching garnish

Finishing touch

from 2 people 9.75
Be tempted by a tasting of desserts **p.p.**

Cheese Platter | (Extra charge of +5 for a 3 or 4-course menu) 14
Four types of cheese with matching garnish

Coffee Complete | 8
One cup of coffee/tea with various homemade delicacies

 **Like to eat Vegan?**
That's no problem! Besides choosing from the menu, you can ask for the vegan menu of the day!