

THE LIVING

BAR & RESTAURANT

M E N U

THE LIVING MENU

Monday to Friday

18.00 - 21.30 hrs

STARTERS

Beef tataki | avocado | homemade pickles 19

Salmon gravlax | courgette bavarois | brioche 16

Burrata | plum sauce | fennel | pistachio | pesto 15 (V)

Shallot pate | walnuts | homemade pickles | brioche 12 (VG)

MAINS

Black Angus fillet | chimichurri | green salad | roasted potatoes 29

Red mullet | fregola pasta | fennel | paprika | coconut milk 28

Chicken ballotine | cashew | zhoug | roasted potatoes | cauliflower sauce 30

Black tiger prawns | grapefruit | avocado | cashew | cucumber
pickles | hibiscus vinaigrette 22 (VG)

Optional: scampi / tofu / chicken

Truffle ravioli | arugula | Parmigiano Reggiano | pine nuts 18 (V)

Pillows burger | truffle mayonnaise | pickles | fries 22

Optional: vegan burger (VG)

DESSERTS

Café gourmand 10

Mango crème brûlée 10

Sorbet trio 10 (VG)

ALL DAY DISHES

Monday to Friday 11.00 - 18.00 hrs

Saturday and Sunday 11.00 - 22.00 hrs

Smoked Salmon

Sour cream | lemon | blinis 14

Croque Monsieur

Gouda | ham | bechamel | salad 10

Vegan Croque Monsieur

Eggplant | Gouda | bechamel | salad 18

Pillows Burger

Gouda | truffle mayonnaise | tomato | pickles | French fries 22

Vegan Burger

Lentil burger | cherry tomatoes | mayonnaise | vegan cheese 18 (VG)

Truffle Ravioli

Mushrooms | Parmigiano Reggiano | arugula | truffle 18 (V)

Mixed Platter

Mix cheeses | mix cold cuts

Chef's Dessert 9

ALL DAY SIDES

Mixed salad 8 (VG)

Fries with sauce 6.5 (VG)

*Dishes marked with a (V) are vegetarian and (VG) are vegan.
We are happy to advise you on any allergies or diet.*