

**STARTER**  
**AMBASSADE HOTEL**

**Poisson du saison**  
Seasonal fish | paired garnishes

**Steak tartare de bavette**  
Flank steak | poached oyster | pickles

**Betterave au burrata (V)**  
Beetroot | Burrata | radicchio | raspberry

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**MAINCOURSE**  
**RESTAURANT NIM**

**Cod from the oven**  
Green herb crust | pearl couscous | ratatouille | hazelnut crunch

**Confit De Canard**  
Confit duck leg | hot lightning | stewed pear | gravy

**'Steak' by Redefine Meat (vegan)**  
3d printed steak | fried polenta | asparagus, broccoli | Pedro Ximinez gravy

**Ravioli (vegetarian)**  
Truffle | wild mushrooms | cream sauce | crispy hazelnut

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**DESSERTS**  
**BLUE SPOON**

**VAHLRONA CHOCOLATE MOUSSE & BERRIES**  
Passion fruit | speculaas crumble | caramel sauce

**MANCHEGO CHEESECAKE**  
Cookie crumble | fresh berries | berry compote

**FRUIT PLATTER**  
seasonal sliced fruits