



YOUR ULTIMATE MEAL SERVICE

# MENU

WHEN EAST MEETS WEST. WE GET FLAVOURS THAT ENLIGHTENS THE PALATE. JOIN US IN EXPLORING UNIQUE DISHES FROM THE PHILIPPINES FUSED WITH FLAVOURS FROM BRETAGNE, FRANCE.

## APPETIZER CHF 8.-

### SARDINES RILLETTE DIP

Served with slices of bread. Made with plant based cheese and olive oil marinated sardines.

### RATATOUILLE DIP

A chunky, roasted vegetable dip made with eggplant, zucchini, tomatoes, and bell peppers, blended with olive oil, thyme and basil.

## MAIN COURSE CHF 20.- VEGI CHF 24.- MEAT

### CHICKEN AND PORK ADOBO

A rich garlicky soya based chicken and pork stew that is considered to be the national dish of the Philippines.

### BROCCOLI MUSHROOM STIR-FRY

stir fried white, shiitake, wood ear mushrooms and broccoli in oyster sauce.

### GINATAANG KALABASA

(pumpkin in coconut sauce) - Stewed pumpkin and beans in coconut milk with Bretagne algae curry.

### BUCKWHEAT TAGLIATELLE

Strips of savory buckwheat galette, lightly tossed with butter and garlic

### RICE

Plain steamed rice

COCONUT MILK AND BUCKWHEAT, KEY INGREDIENTS IN FILIPINO AND BRETON DISHES, WERE ONCE CONSIDERED "PEASANT FOOD" BUT ARE NOW CELEBRATED WORLDWIDE.

## DESSERT CHF 8.- PLATE OF 3 DESSERTS:

### MINI CANELÉ

A small french pastry flavoured with rum and vanilla. It has a soft custard center with a thick caramelised crust.

### BUCHI

A filipino sesame rice doughnut ball filled with sweetened mung Beans.

### CHEESECAKE

A decadent cream cheese based cake with a crunchy biscuit crust.

A CULTURAL BLEND: BOTH FILIPINOS AND BRETONS CELEBRATE FOOD AS A WAY OF BRINGING PEOPLE TOGETHER, FROM FILIPINO FIESTAS TO BRETON FEST-NOZ (NIGHT FESTIVALS).