

SNACKS & BUBBLES
Salted almonds | Pesto | Crispbread
Mont Marcal Cava semi seco

PRICE 99,-

CAFÉ FAUST
EVENING DINNER

FROM 18:00 – 21:30

CHEF'S FAVORITES

WE GO ALL THE WAY

Snacks & bubbles,
3 course menu,
beer- or wine menu,
and 3 cocktails.

PRICE 679.-

STARTERS (CHOOSE BETWEEN)

LIGHTLY MARINATED TUNA with sesame, spring onions, soya and fried lotus root.

TERRIN OF LAM with a spring salad consisting of asparagus and apples, horseradish-mayonnaise and oat flakes.

PRICE 75, -

MAIN COURSES (CHOOSE BETWEEN)

FISH/ SHELFISH SOUP with backed fish, fennel, herb salad and oven-baked chips with aioli.

BEEF TENDERLOIN with the potato of the day, various mix of kale and Madagascar-pepper sauce.

PRICE 199, -

DESSERTS (CHOOSE BETWEEN)

CHESECAKE with mango jelly, exotic fruit salad and raspberry sorbet.

FAUST SIGNATUR DESSERT lemon sorbet, bubbles and vodka served with homemade chocolate.
(The dessert will be shaken at the table and served in a champagne glass)

3 KINDS OF CHEESE with homemade stewed fruit and pickled mixed nuts.

PRICE 75, -

3 Courses 299,-

WINE MENU

STARTERS (CHOOSE BETWEEN)

France - Chenin Blanc, Samur.
Australia - Shiraz, Limestone Valley.

MAIN COURSE (CHOOSE BETWEEN)

South Africa - Chardonnay, Bellingham.
Italia - Zinfandel, La Fiducia

DESSERT (CHOOSE BETWEEN)

France - Vouvray, Varenfugt.
Austria - Eiswin, Riesling, Andert.

3 glasses of wine and 3 courses
PRICE 449,-

BEER MENU

STARTERS (CHOOSE BETWEEN)

Kronenbourg Blanche
Jacobsen IPA.

MAIN COURSE (CHOOSE BETWEEN)

Jacobsen Brown Ale.
Grimbergen Double.

DESSERT (CHOOSE BETWEEN)

Brewmasters IPA.
Grimbergen Double.

3 beers and 3 courses
PRICE 449,-

AFTER DINNER COCKTAILS

PIÑA COLADA

Malibu, white rum, pineapple juice, coconut syrup and crème.

DARK 'N 'STORMY

Dark rum, lime & Ginger Beer.

MY PASSION

Vodka, lime, fresh passion fruit, sugar syrup & cranberry juice.

3 drinks
159,-