

THE SOCIAL

BAR & BISTRO

SNACKS

Potato crisps & kimchi dip	6€
Marinated olives	5€
Salt-roasted cashews	4€

3 snacks 12€

STARTERS

Cheese & charcuteries	17€
Tyrolean ham, Coppa, truffle salami, olives, cornichons, Vuohen GR, marmelade & levain bread (L)	
Caprese	13€
Mozzarella, pesto, pistachio, seasonal tomatoes & balsamic (L, G)	

DESSERTS

Pannacotta	12€
Caramelized white chocolate & rhubarb compote (L, G)	
Vanilla & hazelnut	10€
Hazelnut praline, vanilla ice cream, raspberry coulis (L, G)	

2-course menu

Mozzarella caprese
&
Steak frites

47€

MAINS

Pasta Vongole	24€
Linguine, white wine, mussels, tomatoes, shallots & croutons (L)	
The Social burger	24€
Beef- or vegan patty, grilled pork belly, BBQ-sauce, silver onion, smoked cheddar, jalapeño & fries (L, (G))	

Steak frites	37€
Grilled entrecôte, tomato salad, onions, bearnaise sauce & fries (L, G)	

Pizza	22€
Crème fraîche, walnuts, chèvre, black pepper, honey, rocket & parmesan (L, V)	

Caesar salad	23€
Garlic- & thyme roasted chicken breast, romaine lettuce, classic dressing, bacon, parmesan & croutons (L)	

Catch of the day	Daily price
Local choice of fish or seafood	

Wiener schnitzel	31€
Crispy veal, red wine sauce, cowboy butter, capers, lemon, salad & fries (L)	

Salmon salad	23€
Warm smoked salmon, romaine lettuce, boiled egg, dill, tomatoes, potatoes, haricot verts & lemon-dijon dressing (L, G)	

SIDES

French fries	6€
Side salad with lemon & dijon dressing	6€
Extra dip / sauce	2€

L = lactose free, G = gluten free, V = vegetarian



BISTRO MENU 52€

Cheese & charcuteries (L)

Tyrolean ham, Coppa, truffle salami, olives, cornichons, Vuohen GR, marmelade & levain bread. Gluten free option available.

Catch of the day

Local choice of fish or seafood

Vanilla & hazelnut (L, G)

Hazelnut praline, vanilla ice cream, raspberry coulis

WINE PACKAGE 30€

Nanit Orange wine Hammeken Cellars, <i>Spain</i>	12cl
Modello Bianco Masi, <i>Italy</i>	12cl
Late Harvest Sémillon - Gewürztraminer Casa Silva, <i>Chile</i>	8cl



CHEF'S MENU 57€

Caprese (L, G)

Mozzarella, pesto, pistachio, seasonal tomatoes & balsamic

Steak Frites (L, G)

Grilled entrecôte, tomato salad, onions, bearnaise sauce & fries

Pannacotta (L, G)

Caramelized white chocolate & rhubarb compote

WINE PACKAGE 30€

Heritage Picpoul de Pinet Gerard Bertrand, <i>France</i>	12cl
Briccotondo Barbera Organic Fontanafredda, <i>Italy</i>	12cl
Dow's Nirvana Reserve Port Dow's port, <i>Portugal</i>	8cl



CLASSIC MENU 51€

Salmon salad (L, G)

Warm smoked salmon, romaine lettuce, boiled egg, dill, tomatoes, potatoes, haricot verts & lemon-dijon dressing

Wiener schnitzel (L)

Crispy veal, red wine sauce, cowboy butter, capers, lemon, salad & fries

Vanilla & hazelnut (L, G)

Hazelnut praline, vanilla ice cream, raspberry coulis

WINE PACKAGE 30€

3055 Organic Rosé, Granache, Pinot Noir

Jean Leon, *Spain* 12cl

Mas Janeil Le Petit Pas Red

François Lurton, *France* 12cl

Late Harvest Sémillon - Gewürztraminer

Casa Silva, *Chile* 8cl



DESSERT MENU

Pannacotta (L, G) 12€

Caramelized white chocolate & rhubarb compote

Vanilla & hazelnut (L, G) 10€

Hazelnut praline, vanilla ice cream, raspberry coulis

Cheese & charcuteries (L) 17€

Tyrolean ham, Coppa, truffle salami, olives, cornichons, Vuohen GR, marmelade & levain bread. Gluten free option available

DESSERT WINES

Late Harvest Sémillon - Gewürztraminer

Casa Silva, *Chile* 8.5€/8cl

Dow's Nirvana Reserve Port

Dow's port, *Portugal* 12.5€/8cl