

# PARSOUST

menu

## Starters

### Risotto

Creamy pea risotto, Parmesan, butter, hazelnuts, asparagus, wild garlic oil, lemon zest

7,8

180

### Truffle Beef Tartare

Beef, truffle espuma, cured egg yolk, truffle oil, lamb's lettuce, rocket, bread (3 pcs), Parmesan

1,3,7,9

255

### Chipsy

Homemade potato crisps, truffle oil, truffle mayo

3

110

### Roastbeef

Beef eye round, wild garlic mayonnaise, kimchi ketchup, pickled wild garlic blossoms, radishes, Maldon salt, chive oil, focaccia

1,3

220

### Tahini cabbage

Roasted early white cabbage, cumin, tahini yogurt, chili crunch oil, parsley, mint, seed crumble

7,11

160

## Main Courses

### 1/4 Chicken

Grilled chicken, butter tarragon sauce, blanched spinach, roasted grenaille potatoes, Jerusalem artichoke, chervil, chive oil

7

249

### Gochujang fried chicken

Battered fried chicken, spicy gochujang sauce, jasmine rice, sweet and sour mango salad, sesame, coriander, Thai basil

1,3,7,11

249

### Satay bowl

Pulled chicken, peanut sauce with coconut milk and red curry paste, jasmine rice, marinated red cabbage, broccoli, edamame, sesame dressing, coriander, seed crumble, chili oil

5,11

269

### Bluecheese

Pulled chicken, granaille potatoes, blue cheese sauce, chives, crispy onion

1,7

219

### Poutine

Grilled sliced beef flank steak, cheddar sauce, spiced fries, herb chimichurri, grilled padrón peppers, microgreens, chives, Maldon salt

7

440

### Fried chicken burger

B Sesame bun, buttermilk-marinated battered fried chicken breast, Lollo Rosso lettuce, ranch dressing, black garlic mayonnaise, tomato, pickles, fries

1,3,7,11

310

### Chop

G Grilled bone-in pork chop (Konvslin Farm), morel demi-glace, Parmesan mashed potatoes, chive oil, chives

7

380