



Specktakel

3 Course Menu €48,50

Spring 2023



Starters (individually ordered €17,50)

INDONESIAN SALT & PEPPER SQUID

| Crispy fried squid | Kaffir lime mayonnaise | Bean sprout salad | Sticky ketjap

SICILIAN PURPETTI

| Veal meatballs | Parmesan | Pine nuts | Homemade focaccia

THAI ASPARAGUS TOM KHA

| Coconut foam | Thai basil | Prawn dumpling | White asparagus

SOUTH AFRICAN CROCODILE SAMOSA

| Curried crocodile | Tomato chutney | Crispy crickets | Pepper leaf

HAWAIIAN TUNA POKE BOWL + €2

| Sticky rice | Red tuna tartare | Avocado | Furikake

AUSTRALIAN SMOKED KANGAROO TARTAR + €2,5

| Truffle mayonnaise | Quail egg | Fried capers | Rocket leaves

SPANISH QUAIL SALAD

| Grilled quail breast | Baby spinach | Smoked aioli | Saffron croutons



Vegetarian menu €48,50

VEGETARIAN STARTERS (INDIVIDUALLY ORDERED €17,50)

THAI ASPARAGUS TOM KHA

| Coconut foam | Thai basil | Vegetable dumpling | White asparagus

HAWAIIAN VEGETARIAN "TUNA" POKE BOWL

| Sticky rice | Vegetarian "tuna sashimi" | Avocado | Seaweed

VEGETARIAN MAINCOURSES (INDIVIDUALLY ORDERED €26,50)

JAPANESE MUSHROOM BENTO BOX

| Mushroom tempura | Sticky rice | Fresh soybeans | Miso mayo

INDIAN "NO CHICKEN" TIKKA MASALA

| Grilled no chicken chunks | Jasmine rice | Garlic naan | Tandoori yogurt

Main Courses (individually ordered €26,50)



JAPANESE MISO COD BENTO BOX

| Miso roasted cod | Sticky rice | Fresh soy beans | Miso mayo

INDIAN CHICKEN TIKKA MASALA

| Grilled chicken | Jasmine rice | Garlic naan | Tandoori yogurt

SWEDISH PORK RACK

| Grilled pork | Smoked potatoes | Dill mustard | Red onion chutney

SPANISH VEAL PICANHA

| Slow-cooked veal picanha | Chorizo potatoes | Paprika aioli | Green asparagus

AUSTRALIAN SEA BASS + €2,5

| Pan fried sea bass | Langoustine ravioli | Lobster gravy | Parmesan crumble

ARGENTINIAN BBQ BEEF + €3,5

| Grilled beef fillet | Purple potato fries | Chimichurri | Chipotle mayo

ITALIAN PESCE SPADA

| Grilled swordfish | Asparagus risotto | Spinach | Citrus beurre blanc



Desserts (individually ordered €10)

AUSTRALIAN PAVLOVA

| Crispy meringue | Vanilla mascarpone | Berries | Passionfruit coulis

MEXICAN SOPAPILLA CHEESECAKE

| Sweet corn mouse | Dulce de leche ice cream | Caramelized popcorn | Coconut crumble

SOUTH AFRICAN AMARULA GANACHE PIE

| Cape berry chutney | Peanut butter ice cream | Sesame crumble | Spiced caramel

AMERICAN CARROT CAKE

| Yogurt & thyme mouse | Sweet & sour carrot | Mascarpone ice cream | Carrot coulis

SPANISH CHEESE PLATTER + €2,-

| Manchego | Mahon | Murcia al vino | Cabrales | Fig bread

SWEET SENSATION + €2,5

| Pavlova | Sopapilla | Amarula ganache | Carrot cake | Iced coffee

MOROCCAN ICED COFFEE

| Spiced iced coffee | Moroccan baklava | Coffee cardamom ice cream

If you have any food allergies or food restrictions, please let us know

A taste of Specktakel

This spring, the "Taste of Specktakel" is truly honoring our restaurant's name.

Let your senses take you on a journey around the world with this "Specktacular" menu and experience surprising combinations made with only the best ingredients from land and sea.

The kitchen brigade will passionately prepare a set 4 or 5-course menu with beautiful dishes including both a fish/seafood dish and a meat dish. If you like, you can add a wine pairing. For each course, our staff will choose a wine that accompanies your dish perfectly.

"A Taste of Specktakel" is only served per full table and cannot be ordered individually. Please let us know if you have any allergies, dietary restrictions or personal preferences.

Our chef will keep those in account while making your menu.

However, due to the special nature of this menu, dietary changes are only possible to a limited extent. Unfortunately we cannot offer a vegan Taste of Specktakel.

'A taste of Specktakel'

4 Courses including 3 glasses of world wine:

€67,50 p.p.

5 courses including 4 glasses of world wine:

€85,- p.p.

4 Course menu without wine:

€54,50 p.p.

5 course menu without wine:

€65,- p.p.

Dessert wine not included