



# por k centric

## STARTERS

### ŽUREK SOUR RYE SOUP

smoked bacon, sausages,  
vegetables & egg

### SELECTION OF COLD CUTS

Chef's daily selection

### ⓧ RATTE POTATO SALAD

gherkins, oven roasted red onions  
& green radish dressing

### ⓧ OLIVER'S SALAD

vegetables & mayo mélange,  
sherry vinegar pickled eggs

## MAINS

### PORK SAUSAGE BURGER +\$48

smoked Navarra cheese, oven roasted onions,  
sauerkraut, jalapeño, mustard mayo & cajun french fries

### ⓧ ASSORTED GRILLED VEGETABLES

goat's cheese & Saba syrup

### ⓧ RED BELL PEPPER RISOTTO

smoked Scamorza cheese, sweet peas

### ATLANTIC HALIBUT FILLET +\$18

grilled carrots, asparagus with butter fish sauce

### DRY AGED ANGUS BEEF BURGER +\$58

truffle & cheddar cheese, oven roasted tomatoes,  
gherkins, gravy mayo & cajun french fries

### FREE RANGE SPRING CHICKEN BREAST

roasted ratte potatoes, piquillo pepper spicy lemon sauce

### ROASTED IMPORTED SAUSAGES

mashed potatoes & lentil sauerkraut

## DESSERTS

### GERMAN POPPY SEED PANCAKE

cherry compote, chocolate sauce, crème fraîche

### APPLE CAKE

salted caramel, crème fraîche

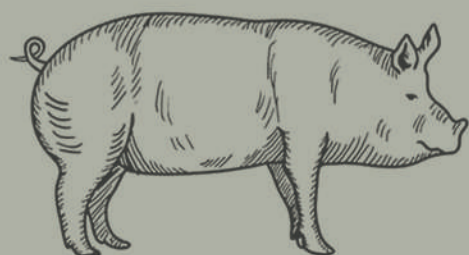
**\$168**  
2-course

OR

**\$198**  
3-course

Prices are subject to 10% service charge

ⓧ Vegetarian



set lunch menu