



LUNCH MENU

SOUPS

„Tom Kah Gai“ Soup | Cocos | Chicken | Coriander | Chili | Ginger | € 9

„SPM“ Bouillabaisse | Clear Fish Soup with Fisch filets | Mussels | Prawn | Vegetables | € 17



COLD DISHES

Culatello Involtni | Prosciutto | Rucola | Fig | Buffalo Mozzarella | € 20

Vitello Tonnato | pink roasted Veal & Tuna Cream | Capers | Tomato | Artischoke | € 23

Carpaccio of Organic Beef | Pepper Cream | Celery | Parmigiano | Pine | € 23

spicy Sashimi of Tuna & Salmon | Avocado | Sesam | Chili | Coriander | € 25

Organic Leave Salad | Sprouts | Cress | Vegetables | Tomatoes | Nuts | € 12

Fresh Dutch “Rock Oysters” | per Piece | € 5



MAIN DISHES

Monkfish Fillet | Tomate & Basil Risotto | organic Vegetables | € 38

Fish & Seafood Variation „Chefs choice“ | Leave Spinach | Pine | Gnocchi | € 44

short fried Tuna Steak | Rucola~Potato Mash | Pak Choi | Sesame | € 38

Red Thai “Seafood Curry” | Monkfish | Prawn | Mussels | Vegetables | Rice | € 30

SPM Peppersteak | 180g Organic Beef Filet | Green Pepper | Potato Gratin | Vegetables | € 44

homemade Pappardelle & Venison Bolognese | Pumpkin | Cranberries | € 26

Braised Short Rips of organic Beef | Potato Mash | green Beans | € 34

pink roasted Tagliata of Organic Entrecote | Rucola | Parmigiano | Rosted Potao | € 30



SWEET AFTERS

Oven warm Pineapple~Crumble | Pina Colada Ice Cream | Pandan | € 16

caramelized Banana~Cheesecake | Passionfruit | Rum Bananas | Banana Ice Cream | € 15

SPM Chocolate Cake with liquid Core | Berries | Yoghurt Berry Ice Cream | € 16

Selection of Cheese from our Vitrine | € 16

Let us know if you have any Food Allergies or Intolerances. **Prices incl. VAT, excl. TIP.**

Cover per Person € 6. Billing only per table!