



LUNCH MENU

FROM 12 TILL 3PM

BAGAVOLICIOUS (V) 26 ANG
nut honey pasta / ricotta cheese / lemon zest

PARMAHAM FOCACCIA 32 ANG
WALNUTS / ROCKET SALAD / BALSAMICO SYRUP

MULTWINTIG SALAD (V) 26 ANG
salad mix / mini corn / sweet and sour cucumber / roasted bell pepper / silver onion / pumpkin seed
YOUR CHOICE OF:
tuna / tempura shrimp / beef strips

SURF & TURF SLIDERS 35 ANG
rib-eye / mushroom / fried onion / cheese / coconut shrimp / whiskey sauce / lettuce / pickle / old cheese / sweet potato fries

LEILA'S BBQ SATAY ROTI 35 ANG
roti potato gravy / chicken / roti cake / sweet and sour cucumber / fried onions

NACHOS À LA 020 36 ANG
shrimp steak salsa / cheese / spring onions / chili pepper / kidney beans / corn / guacamole / pico de gallo / lime crème fraiche

SALMON FILLET 45 ANG
herb crusted / sweet potato / baby vegetables

APERITIF

HOME-MADE BREAD 14 ANG
specialty butter

IRISH 'MORET' OYSTER
lemon / raspberry red wine mignonette / fresh herbs
PER PIECE 14 ANG
DOZEN 155 ANG

CAVIAR 100 ANG
black caviar / fresh blini

STARTER 31 ANG

LOBSTER BISQUE
cream / prawns / cognac

CEVICHE
fresh seafood marinated in citrus / lychee / coconut milk infused with aromatics / crispy chicken skin / plantain chips / coriander

PULPO
marinated 'n grilled octopus tentacles / herb salad / fried baby octopus / antiboise / shaved kumquat / apple and radish julienne

STEAK TARTARE
finely minced tenderloin / caper dressing / smoked egg yolk / toast / shaved watermelon radish

GOAT CHEESE CRÈME BRÛLÉE (V OPTION)
torched sugar / walnuts // figs / port syrup / parma ham

CHILLED NOODLE SALAD (V)
fresh raw and marinated vegetables / smoked almonds / sweet soy omelette / house pickled ginger / sesame-mustard vinaigrette / edamame / avocado

MAIN

TORTELLINI (V) 56 ANG
mushroom duxelles / garlic infused truffle milk / parmesan / baby arugula

HANGING TENDER STEAK
sous vide / reverse seared / demi-glace / baby vegetables / jus de veau
150 GRAMS 6 ANG
300 GRAMS (NOT IN MENU) 95 ANG

VEAL ENTRECOTE 56 ANG
chimichurri / asparagus / grilled lime / wild parsnip / carrot

LAMB SHANK 56 ANG
bone-in lamb shank / moroccan-spiced jus / couscous / smokey eggplant puree

LOCAL FRESH FISH 56 ANG
local vegetables / home made risotto / changing accoutrements

CORVINA 56 ANG
poached in seawater / fumet beurre blanc / antiboise / fried capers / lime /parsnip crème / avocado crème / antiboise / cherry tomato

DOVER SOLE (NOT IN MENU) 140 ANG
lemon butter base / herb butter / chives / baby potatoes / salad

LOBSTER (NOT IN MENU) DAY PRICE
caribbean spiny lobster / grilled vegetables / herb butter

SIDE ORDERS

GREEN SALAD 9 ANG

FRIES WITH MAYONAISE 9 ANG

SWEET POTATO FRIES 14 ANG

STIR FRIED VEGETABLES 14 ANG

'SPICY' YUKA FRIES 14 ANG

RISOTTO 23 ANG

DESSERT (VEGETARIAN)

BOMBE 21 ANG
white chocolate mousse / coffee / chocolate / pecans / honey / passionfruit / home made passionfruit-coco ice cream

CHEESE CAKE ZERO TWENTY 21 ANG
home made strawberry sorbet ice cream / mint / strawberry

DAME BLANCHE 21 ANG
home made vanilla ice cream / chocolate crumbs / matcha bavarois / chocolate sauce

'020' BY LA VIE EN ROSE 21 ANG
tamarind - lime cake / white chocolate / home made lemon balm ice cream / tamarind syrup

CHEESE PLATTER (NOT IN MENU) 35 ANG
four cheeses / fig bread / apple syrup / smoked almonds

3 COURSE MENU 98 ANG

CHOICE OF:
1 STARTER + 1 MAIN + 1 DESSERT

4 COURSE SURPRISE MENU 126 ANG

* Please let our staff know if you have any allergies / intolerances

* (V) vegetarian

* 10% gratuity will be added for groups of 8 and more

* Nultwintig accepts Maestro / Kompa leon / Visa / Mastercard / Antilian florin / American dollar