

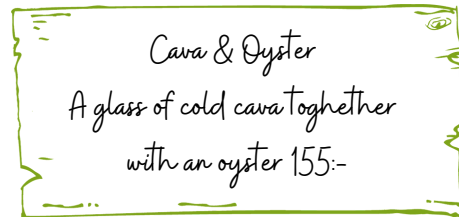
SNACKS

OYSTER 35:-

MARINATED OLIVES 55:-

FRIED OCTOPUS CROQUETTE 45:-

CHEESE & CHARCUTERIE 155:-



STARTERS

TUNA TARTAR 155:-

Marinated tuna, burrata,
pistachios & herb oil

ONION SOUP 125:-

Classic onion soup gratinated with
sourdough bread & gruyere cheese

ROOT VEGETABLES 130:-

Baked beets & carrots, pickled pumpkin,
spicy mustard, toasted almonds & blackberries

CARPACCIO 145:-

Thinly sliced beef with grated duck liver. Topped
with pickled cherries, caper vinaigrette & arugula

MAIN COURSES

MOULES FRITES 235:-

Blue mussels with roquefort cheese
Served with French fries,
grilled bread & aioli

SHRIMP SANDWICH 130/245:-

Shrimps, aioli, pickled red onion,
crisp lettuce & chives. Served on fried levain
bread & topped with egg & bleak roe

BUTTER FRIED PIKE PERCH 295:-

Served with parsnip puree, chanterelle sauce,
butter roasted chanterelles & pickled fennel

OSSOBOCO 265:-

Slow cooked veal in tomato sauce
Served with creamy polenta, parmesan & gremolata

PICNICS BURGER 235:-

Barbeque sauce, pickles, roasted onions &
cheddar cheese. Served with fries & green garlic
The burger is available with fried halloumi

STEAK FRIES 345:-

Entrecôte, cafe de paris butter, red wine sauce
& French fries

RISOTTO 235:-

Vegan mushroom risotto with fried chanterelles,
white wine, dill & Jerusalem artichoke

DUCK RAGU 295:-

Duck confit in a rich red wine sauce
Served with potato gnocchi & sage roasted pumpkin

DESSERTS

DARK CHOCOLATE 95:-

Chocolate cremeux, poached pears,
hazelnuts & coffee crumbs

PETIT CHOUX 35:-

Picnic's petit choux
Ask the staff about tonight's flavour!

WHITE CHOCOLATE & PISTACHIO 95:-

Fondant with white chocolate & pistachios
Served with brandy marinated berries &
vanilla ice cream

PRALIN 25:-

Picnic's praline
Ask the staff about tonight's flavour!

BUTTER FRIED APPLES 85:-

Served with popcorn ice cream & apple toffee

PICNIC