

Beulings

Menu

taggiasche olives, cheese biscuits, smoked almonds

cold smoked mackerel, pickled sakura cress

rice roll, enoki, water chestnut, ransom

heart of palm, hamachi, yuzu and chervel root

mussels, pumpkin, nduja, passion fruit

venison, cardoon, crozne, taro

selection of cheeses (supp. 15,50)

hazelnut, mocca, crème caramel, dragon eyes

banana cream puff, pomelo fruit

menu no beverages 99,50

menu with wine pairing 169,50

additional cheese plate 15,50

cheese instead of dessert 5,50

About Beulings

The menu described is the most recent representation of what we make in our kitchen, but it is also just an example. Our kitchen is inspired by the seasons and sometimes we spontaneously change ingredients or dishes. The cooking is artisan, with a love for adventure and surprising products. Our small living room restaurant stands for quality and a personal approach. We invite you for a wonderful evening of food and wine.