

# OPUS

RESTAURANT ON PRINCE ARTHUR

## Appetizers

Carrot bisque with lime Chantilly and coriander seedlings	17
Baby lettuces and vegetable chips with champagne vinaigrette	16
Yellowfin tuna ceviche and albacore carpaccio with pickled cucumber, dill yoghurt, watercress and pommes gaufrette	21
White veal tenderloin on black truffle risotto with sage	25
Tartare of beef with kohlrabi kimchi and poached duck egg	22
Fogo Island snow crab with radishes and flowers	24
Seared foie gras and maple apples with currant puree	25
Selection of caviar with buckwheat blini and crème fraîche	

## Main courses

Roast chicken on celeriac bagna cauda with confit mushroom and whiskey veloute	39
Fogo Island cod on truffled celery with baked potato jus	42
Aged prime striploin and roasted salsify with spinach and juniper	46
Red deer venison loin with vegetable tartare and apple jus	44
Wild halibut on braised endive with ham dumpling, pistachio and orange	43
Black-pepper crusted tuna loin on shredded vegetables with green onion beurre blanc	45
Rack of lamb on farro grains with beets and mint	45
Squash ravioli with roasted hearts of palm and mushrooms	36

## Sides

Caramelized Brussel sprouts with chili and white asparagus	12
Sauté of mushrooms with white wine and chive butter	12

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Vanilla crème brulee with mixed berries  
and macaron  
10.50

Flourless chocolate cake and pudding with  
chili gel and balsamic  
10.50

Doughnuts tossed in cinnamon sugar topped  
with custard and blueberry  
10.50

White chocolate mousse with passion fruit curd,  
mango and plantain chip  
10.50

Salted caramel chocolate tart with sponge toffee,  
popping candy and grapefruit  
10.50

Selection of cookies and candies  
6.50

Selection of house made  
sorbets or ice cream  
10.50

Selection of cheeses  
(priced accordingly)