



# **MAX**

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# **BEACH**

**SUNDAY ROAST 2022-2023**

**STARTER & MAIN €29.50**

**STARTER, MAIN & DESSERT €35.50**

**STARTERS**

**(V) MAX BRUSCHETTA**

*toasted ciabatta, mixed organic tomatoes, mozzarella, ripped basil, virgin olive oil, balsamic salt flakes*

**(V) BAKED SAINT FELICIEN CHEESE**

*warm french cheese melt, crostini bread, onion marmalade*

**SOUP OF THE DAY**

*ask your waiter*

**FRIED CALAMARI**

*chipotle mayonnaise*

**MAX CHICKEN CAESAR SALAD**

*grilled herbed chicken breast, baby gem lettuce, rosemary croutons, parmesan shavings, soft egg, crispy bacon, cesar dressing, optional anchovies*

**ROAST**

**BRAISED LAMB SHANK,** *slow cooked with garlic sause*

**HONEY MUSTARD BAKED PORK SHOULDER,** *with mediterranean herb jus*

**ROASTED ANGUS RUMP STEAK,** *shallot and red wine sauce*

**ROASTED STUFFED SALMON,** *leek fondue filling and sorrel sauce*

**ROASTED HALF CHICKEN,** *provencal jus*

**(VG) (GF) VEGETARIAN PUMPKIN NUT ROAST**

*\*all served with: yorkshire pudding, roast potatoes, parsnip, carrots, green peas*

**DESSERT**

**POACHED PEAR**

*blackcurrant syrup, vanilla nad mascarapone cream*

**APPLE CRUMBLE**

*warm carmelized apple, vanilla ice cream*

**CAFE GOURMAND**

*coffe and selection of macarons*

