

Starters and Entrees

Steak tartare 16

Smoked eel, chives, pickles
10 gr Perle Imperial caviar 20

Burrata 15

Green gazpacho, avocado

Lobster soup 16

Shrimps, tarragon, crème fraîche

Smoked salmon 15

Red beetroot, jalapeño

Poached oysters 15

Cucumber, dashi, Hollandaise
3 pieces

Langoustine 19

Pork belly, chorizo, tomato

Ajo blanco 13

BBQ leek, grapes

Mains

Cornfed chicken 25

Asparagus, morels

Asparagus 23

Poached egg, tonkabean butter, Hollandaise
With Pata negra 5

Haddock 25

Beans, green peas, wild garlic

Sea bass 27

Artichoke, tomato, basil

Pointed cabbage 20

Walnuts, fermented garlic

Steak frites

Served with French fries and a green salad

Rump steak 24

Sirloin steak 29

Côte de Boeuf (2 persons) 45 pp

Steak tartare 27

Steaks are served with a choice of:

Green peppercorn sauce

Spicy tomato butter

Salsa verde

Extra

French fries with mayonnaise 5

Green salad with aged cheese 5

Bread with salted butter 5

Broccoli with sesame and chili 5

Desserts

Selection of cheeses 15

By Fromagerie Bon

Strawberries 10

White chocolate, basil

Pavlova 9

Pineapple, passion fruit, citrus sorbet

Vanilla ice cream 11

"Advocaat", chocolate sauce, vanilla cream

Bonbon per piece 1,75

Madeleine per piece 2,5