

# Starters and Entrees

## **Steak tartare** 19

XO-emulsion, langoustine carpaccio  
Add 10 gr Perle Imperial caviar 20

## **Smoked salmon** 17

Crispy potato, horse radish, egg yolk

## **Lobster soup** 16

Shrimps, tarragon, crème fraîche

## **Poached egg** 14

Mushrooms, brioche, Hollandaise

## **Shrimp cocktail** 19

Dutch grey shrimps, cocktailsauce

## **Pork belly** 15

Chorizo, tomato, soy beurre blanc

## **Pointed pepper** 13

Goat's cheese, watermelon, courgette

# Mains

## **Corn fed chicken** 29

Fried fillet, foie gras, endives, red wine jus

## **Red beetroot** 21

Almonds, feta cheese, curry

## **Plaice** 25

Smoked eel, beans, beurre blanc

## **Octopus** 28

Carrot, sweet potato

## **Cauliflower** 23

Parmesan cheese, sweet onion, truffle vinaigrette

# Sides

**French fries** with mayonnaise 5

**Green salad** with aged cheese 5

**Bread** with salted butter 5

**Sauteed leek** with miso and pine nuts 5

## Steak frites

Served with French fries and a green salad

### Steak tartare

Classic 26

XO-emulsion, langoustine carpaccio 34

### Rump steak 24

### Sirloin steak 29

### Côte de Boeuf (1 kg.) 90

For 2-3 people

Minimum preparation time 30 minutes

### Steaks are served with a choice of:

Green peppercorn sauce

Red wine jus

Beurre maison

### Add foie gras 12

## Desserts

### Selection of cheeses 15

By Fromagerie Bon

### Sticky toffee pudding 12

Salted caramel, Amarena cherries, tonka bean ice cream

### Pavlova 10

Pineapple, passion fruit, citrus sorbet

### Lemon cremeux 11

Raspberries, lime leaf ice cream

### Bonbon per piece 1,75

### Madeleine per piece 2,5