

# Starters and Entrees

## **Steak tartare** 19

XO-emulsion, langoustine carpaccio

## **Scallop 'crudo'** 18

Smoked eel, dashi

## **Lobster soup** 16

Shrimps, tarragon, crème fraîche

## **Gnocchetti sardi** 19

Truffle, aged cheese

## **Terrine of foie gras and pastrami** 21

Fig compote, brioche

## **Pork belly** 16

Mojo rojo, fermented garlic, tomato

## **Mousse of porcini mushroom** 14

Smoked soy emulsion, egg, mushroom

## **Add caviar** 20

10 grams 'Perle Imperial'

# Mains

## **Duck breast** 26

Red cabbage, apple, Calvados

## **Butternut squash** 22

Stracciatella, pumpkin seeds, curry

## **Cod fillet** 27

Sauerkraut, potato mousseline, 'Zolderspek'

## **Seabream** 25

Creamy leek, spinach, sauce Grenobloise

## **Pointed cabbage** 21

Aged cheese, mustard, soy beurre blanc

# Sides

**French fries** with mayonnaise 6

**Green salad** with aged cheese 5

**Bread** with salted butter 6

**Cauliflower**, cheese sauce, kimchi 6

## Steak frites

Served with French fries and a green salad

### Steak tartare

Classic 26

XO-emulsion, langoustine carpaccio 34

### Rump steak 25

### Sirloin steak 29

### Côte de Boeuf (1 kg.) 95

For 2-3 people

Minimum preparation time 40 minutes

### Steaks are served with a choice of:

Green peppercorn sauce

Red wine jus

Beurre maison

### Add foie gras 12

## Desserts

### Selection of cheeses 16

By Fromagerie Bon

### Sticky toffee pudding 12

Salted caramel, Amarena cherries, tonka bean ice cream

### White chocolate flan 12

Apple, vanilla, rum raisins

### Coffee cremeux 11

Banana, beurre noisette, pecan

### Bonbon per piece 1,75

### Madeleine per piece 2,5