

Lunch

12:00 – 15:00

Eggs Florentine 13

Toasted brioche, spinach, Hollandaise

Eggs Benedict 14

Toasted brioche, ham, Hollandaise

Eggs Royale 15

Toasted brioche, smoked salmon, Hollandaise

Toast Cannibale 16

Toasted sourdough, spicy beef tartare, pickles

Toast pastrami 17

Toasted sourdough, pastrami, aged cheese, mustard

Toast smoked salmon 16

Toasted sourdough, smoked salmon, cream cheese, cucumber

Toast Pata Negra 17

Toasted sourdough, Pata Negra, burrata, tomato

Salad panzanella 16

Romaine, aged cheese, tomato, red pepper, basil

Tuna salad 18

Tuna tataki, romaine, tomato, egg

Chef's Lunch Menu

3 courses 46

Starters and Entrees All day

Steak tartare 16

Egg yolk, cauliflower, miso
Add 10 grams caviar +15

Scallop 21

Celeriac, black garlic
Add 10 grams caviar +15

Pork belly 19

Smoked eel, XO sauce

Porcini mousse 14

Celeriac, lovage

Foie gras terrine 21

Foie gras, pastrami, fig compote

Lobster soup 16

Grey shrimps, tarragon, crème fraîche

Roasted beetroot 13

Goat's cheese, green apple, smoked almonds

Mains

Iberico cheeks 28

Endives, onion, jus Périgord

Pointed cabbage 21

Mustard, aged cheese

Pike perch 28

Sauerkraut, 'Zolderspek' bacon

Seabream 27

Creamy leek, spinach, sauce Grenobloise

Gnocchi 24

Mushrooms, poached egg, truffle

Sides

French fries with mayonnaise 6

Green salad with aged cheese 5

Bread with salted butter 6

Red cabbage with potato puree, apple and raisins 6

Steak frites

Served with French fries and a green salad

Steak tartare

Classic 25

Egg yolk, cauliflower, miso 29

Add 10 grams caviar +15

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

Béarnaise sauce

Beurre maison

Add foie gras 12

Desserts

Selection of cheeses 16

By Fromagerie Bon

Apricot cake 13

Honey caramel, apricot, vanilla ice cream

White chocolate flan 12

Pear, rum raisins, pear sorbet

Riz au lait 11

Amarena cherries, vanilla, cherry sorbet

Bonbon per piece 1,75

Madeleine per piece 2,5