Lunch

12:00 – 15:30

Eggs Florentine 13
Toasted brioche, spinach, Hollandaise

Eggs Benedict 14
Toasted brioche, ham, Hollandaise

Eggs Royale 15
Toasted brioche, smoked salmon, Hollandaise

Toast 'Basque' 15
Toasted sourdough, goat's cheese, red pepper, tomato

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
Yellowfin tuna, egg, anchovies, baby potatoes

Chef's Lunch Menu

3 courses 46

Starters and Entrees

Steak tartare 16
Egg yolk, green pepper
Add 10 grams caviar +15

Shrimp cocktail 19
North Sea shrimps, cocktail sauce

Gravad lax 17
Marinated salmon, cucumber, jalapeño
Add 10 grams caviar +15

Glazed pork belly 19
Smoked eel, XO sauce
Add 10 grams caviar +15

Tomatoes 14
Goat's cheese, grape, shiso

Beetroot 13
Burrata, smoked almonds

Lobster soup 16
Grey shrimps, tarragon, crème fraîche

Mains

Basque chicken 28
Chorizo, red pepper, confit garlic

Monkfish 29
Fennel, 'Zolderspek', saffron beurre blanc

Plaice 27
Creamy leek, North Sea shrimps, beurre blanc

Rigatoni cacio e pepe 24
Poached egg, truffle, aged cheese

Aubergine 23
Tomato, stracciatella, basil

Sides

French fries with mayonnaise 6

Green salad with aged cheese 5

Bread with butter 6

Creamy spinach with a poached egg, chili and Hollandaise 7

Steak frites

Served with French fries and a green salad

Steak tartare
Classic 25
Egg yolk, green pepper 29
Add 10 grams caviar +15

Rump steak 26

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

Cherry cake 13
Amarena cherries, pistachio

Dark chocolate 14
Caramel, vanilla, orange

Strawberry coupe 12
White chocolate, pink pepper

Affogato 7
Espresso, vanilla ice cream

Bonbon per piece 1,75

Madeleine per piece 2,5

If you have any allergies, please let us know