

# 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 goat's cheese 15

Toasted sourdough, goat's cheese, tomato, red onion

## 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** 17

Egg yolk, piccalilli  
Add 10 grams caviar +15

## **Shrimp cocktail** 20

North Sea shrimps, cocktail sauce

## **Yellowfin tuna** 19

Butternut, curry, ponzu  
Add 10 grams caviar +15

## **Glazed pork belly** 19

Smoked eel, XO sauce

## **Lobster soup** 16

Grey shrimps, tarragon, crème fraîche

## **Porcini mousse** 14

Egg yolk, celeriac, lovage

## **Beetroot** 13

Burrata, smoked almonds

# Mains

## **Iberico cheeks** 29

Sauerkraut, truffle

## **Sea bream** 28

Spinach, creamy leek, sauce grenobloise

## **Plaice** 27

Chanterelles, North Sea shrimps, Vin Jaune

## **Pointed cabbage** 24

Mojo rojo, black garlic

## **Cauliflower** 23

Aged cheese, hazelnut

# Sides

## **Bread** with butter 6

**Creamy spinach** with egg, chili and Hollandaise 7

**Mac & cheese** with chorizo 7

**French fries** with mayonnaise 6

**Green salad** with aged cheese 5

# Steak frites

Served with French fries and a green salad

## Steak tartare

Classic 25

Egg yolk, piccalilli 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 seared foie gras 12

# Desserts

## Selection of cheeses 16

By Fromagerie Bon

## Cherry cake 13

Amarena cherries, pistachio

## Dark chocolate 14

Caramel, vanilla, orange

## Pear coupe 12

Pear, white chocolate, eggnog

## 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.