

## DINNER

18.00 - 22.00



### STARTERS

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#### 01. OYSTERS

3 pieces, cabernet sauvignon vinegar,  
shallot, lemon..... 11,00€  
*gl. Ruinart Brut*

#### 02. CLAMS

garlic, sundried tomato,  
prosecco, chili, fennel,  
parsley, toast..... 12,50€  
*gl. Muscadet Sevre et Maine*

#### 03. STEAK TARTARE

chives cream, redmeat radish,  
anchovies, toast  
(90gr of 180gr)..... 11,50/20,00€  
supplement oyster €3,-  
*gl. Villa Wolf pinot noir*

#### 04. ALBACORE TUNA

gamba, nori, avocado, wasabi, yuzu,  
ponzu, kumquat..... 14,50€  
*gl. Colterenzio Lumo pinot grigio*

#### 05. SWEETBREAD

black pudding, Jerusalem Artichoke  
cream, spices jus..... 15,00€  
*gl. Terre d'Amandiers chardonnay*

#### 06. ROASTED RIBS

soy sauce, apple syrup, sesame,  
spring onion..... 12,00€  
*gl. Affigem Blond*

#### 07. ROASTED BEETROOT

eggplant hummus, black garlic,  
Bleu d'Auvergne, hazelnut,  
preserved lemon, pomegranate..... 11,00€  
*gl. Cotes de Gascogne sauvignon blanc*

### SIDES

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Creamy mashed potatoes 4,50€  
Seasonal vegetables 4,50€  
Frites with mayonnaise 4,50€  
Corn, chili butter, feta crumble 4,50€  
Fresh salad with croutons 4,50€

### MAINS

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#### 08. STEAK FRITES

carrot cream, roasted carrot,  
terragon emulsion..... 24,00€  
*gl. Spice Route pinotage*

#### 09. RAVIOLI

wild mushrooms, celeriac cream,  
kohlrabi, porcini mushroom sauce  
..... 19,50€  
*gl. Contrade negroamaro*

#### 10. COD

Borlotti beans, Dutch shrimp,  
mussel, tomato, beurre blanc..... 23,00€  
*gl. Terre d'Amandiers chardonnay*

#### 11. DEER

chervil root cream, roasted parsnip,  
lardo, deer and elderberry sauce..... 23,50€  
*gl. Syrah 'les Epices'*

#### 12. ORGANIC CHICKEN

filet, thigh, braise, creamy kale, bay leaf  
oil, chestnut mushroom cream..... 22,50€  
*gl. Villa Wolf pinot noir*

### T O S H A R E

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#### 13. GRILLED SEABASS

potato mousseline, roasted  
vegetables, beurre blanc..... 58,00€  
*fl. Rias Baixas Bodegas Terras Gauda albarino*

#### 14. COTE DE BOEUF

seasonal vegetables,  
salad with green herb dressing,  
béarnaise, frites..... 65,00€  
*fl. Ribera del duero crianza temperanillo*

### D E S S E R T S

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15. CAFE GOURMAND 7,50€  
coffee or tea with sweets

16. BANANA 7,50€  
caramelized, kalamansi mousseline,  
passionfruit ice cream  
*MR Mountain wine*

17. CHOCOLATE MOUSSE 8,50€  
peanut, whiskey-caramel sauce,  
vanilla ice cream  
*Pedro Ximenez*

18. CHEESE PLATTER 13,50€  
with quince jelly and rye raisin bread  
*Port Quinta do Pêgo Late bottled Vintage*