

## DINNER

18.00 - 22.00



### STARTERS

#### 01. OYSTERS

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

#### 02. MUSSELS

beurre blanc, tomato, parsley,  
chervil, fennel, toast..... 12,50€  
*gl. Muscadet Melon de Bourgogne*

#### 03. STEAK TARTARE

oyster cream, herring roe, salad,  
onion, toast  
(90gr or 180gr)..... 12,50/21,00€  
supplement oyster €3-  
*gl. Villa Wolf pinot noir*

#### 04. SWEETBREAD

spicy glazed, togarashi, puffed rice,  
broccoli..... 15,00€  
*gl. Terre d'Amandiers chardonnay*

#### 05. RAW SALMON

Thai yoghurt, curry cream, lime leaf oil,  
avocado, daikon, lime..... 13,50€  
*gl. Colterenzio 'Lumo' pinot grigio*

#### 06. ROASTED RIBS

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

#### 07. VEGAN SALAD

sweet potato, avocado, chili oil,  
corn, cucumber, kalamansi..... 11,00€  
*gl. Côtes de Gascogne sauvignon blanc*

### SIDES

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

### MAINS

#### 08. STEAK FRITES

chestnut mushroom cream, creamy cavolo nero,  
red wine jus..... 24,00€  
*gl. Spice route pinotage*

#### 09. FARRO

lentil cream, pumpkin cubes, pumpkin seed,  
pomegranate, feta, dill, za'atar,  
ras el hanout, ..... 19,50€  
*gl. Côtes de Gascogne sauvignon blanc*

#### 10. BBQ BRILL

sauerkraut, roasted chicory,  
beurre blanc, lavas..... 23,50€  
*gl. Colterenzio 'Lumo' pinot grigio*

#### 11. VEAL CHEEK

rye crumble, old cheese, potato  
puree, roasted Brussels sprouts,  
duck liver and PX jus..... 24,00€  
*gl. Les Yeuses syrah cuvée 'Les Epices'*

#### 12. SKREI

stewed leeks, mashed potato, buttermilk,  
dill, herring roe..... 22,50€  
*gl. Terre d'Amandiers chardonnay*

### T O S H A R E

#### 13. DRY-AGED BARBARIE DUCK

glazed and roasted, duck leg ragout,  
olives, apple cream, Jerusalem  
artichokes, duck jus..... 58,00€  
*fl. Clos de la Roilette Fleurie*

#### 14. COTE DE BOEUF

seasonal vegetables,  
salad with green herb dressing,  
béarnaise, frites..... 65,00€  
*fl. Pago de los Capellanes Ribera del Duero*

### D E S S E R T S

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

16. BLOOD ORANGE 7,50€  
mousse and sorbet, yoghurt, white  
chocolate, cardamom  
*MR Mountain wine*

17. COFFEE MOUSSE 8,50€  
beurre noisette ice cream, coffee crumble,  
cocoa  
*Pedro Ximenez*

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