

## DINNER

18.00 - 22.00



### STARTERS

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#### 01. OYSTERS

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

#### 02. RAW SEABASS

marinated, artichokes, olives,  
roasted tomato, basil..... 13,50€  
*gl. sauvignon blanc 'la beauté du lac'*

#### 03. STEAK TARTARE

oyster cream, herring caviar,  
herb salad, toast  
(90gr or 180gr)..... 12,50/21,00€  
supplement oyster €3,-  
*gl. melon de bourgogne Muscadet*

#### 04. THAI BISQUE

medium spicy, gamba dumpling,  
Thai salad..... 14,50€  
*gl. viognier Domaine Castelnaud*

#### 05. TOSTADA

softshell crab, coleslaw, pomegranate,  
cashew, jalapeño, lime..... 15,00€  
*gl. chardonnay Terre d'Amandiers*

#### 06. ROASTED RIBS

ketjap, apple syrup, sesame,  
spring onion..... 12,00€  
*gl. pinot noir Villa Wolf*

#### 07. GRILLED WATERMELON

ceviche marinade, beetroot, radish  
red curry cream, chili..... 11,00€  
*gl. rosé Fleur de l'amaurigue*

### SIDES

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Creamy mashed potatoes 4,50€  
Green salad with herb dressing 4,50€  
Frites with mayonnaise 4,50€  
Baked cabbage 4,50€  
Roasted cauliflower, green tahini,  
pomegranate 4,50€

### MAINS

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#### 08. SIMMENTALER RIBEYE

baked mushrooms, frites,  
red wine sauce..... 24,00€  
*gl. syrah 'Les Epices'*

#### 09. CONCHIGLIONI

burrata, eggplant, zucchini, basil,  
tomato-butter sauce..... 20,00€  
*gl. pinot grigio 'Lumo'*

#### 10. LEG OF LAMB

white asparagus, peas, fregola,  
wild garlic, lamb jus..... 22,50€  
*gl. cabernet sauvignon Vignes d'Oc*

#### 11. COD 'PAELLA'

smoked mussels, chorizo,  
squid, zucchini, piment d'espalette,  
saffron jus..... 22,50€  
*gl. chardonnay Terre d'Amandiers*

#### 12. IBERICO NECK

eggplant, Chinese cabbage, miso,  
beurre noisette, ginger, sesame..... 22,00€  
*gl. negroamaro Contrade*

### T O S H A R E

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#### 13. BBQ DORADE

antiboise, tomato salad, frites..... 57,50€  
*fl. roero arneis Cosetti*

#### 14. COTE DE BOEUF

baked cabbage,  
salad with green herb dressing,  
béarnaise, frites..... 65,00€  
*fl. ribera del duero crianza Pago de los Capellanes*

### D E S S E R T S

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

16. DAME BLANCHE 7,50€  
vanilla ice cream, chocolate sauce  
*pedro ximenez*

17. FIG CLAFOUTIS 8,50€  
balsamic ice cream  
*moscatel*

18. CHEESE PLATTER 13,50€  
with quince jelly and rye raisin bread  
*port*