

DINNER

18.00 - 22.00



STARTERS

01. OYSTERS

3 pieces, cabernet sauvignon vinegar, shallot, lemon..... 11,00€

gl. Champagne brut Ruinart

02. SCALLOP

boneless chickenwing, velouté, truffle, brioche..... 15,00€

gl. Terre d'Amandiers chardonnay

03. STEAK TARTARE

baharat cream, potato crisps, toast (90gr of 180gr)..... 12,50/21,00€
supplement oyster €3,-

gl. Pinot noir Villa Wolf

04. GLAZED EGGPLANT

miso cream, nori, bonito, sesame..... 11,50€

gl. Naked White

05. WILD GAMBA

oyster cream, Iberico chorizo, potato, lobster foam..... 14,50€

gl. Der Wilde 'wild wild white'

06. ROASTED RIBS

ketjap, soy sauce, apple syrup, sesame, spring onion..... 12,00€

gl. Affigem blond

07. CHICORY SALAD

radicchio, Bleu d'Auvergne cream, dukkah, shallot marmelade..... 11,00€

gl. Côtes de Gascogne 'la beauté du lac'

SIDES

Sweet potato, charred lime, feta 4,50€

Green herb salad 4,50€

Frites with mayonnaise 4,50€

Roasted vegetables 4,50€

Roasted cauliflower, green tahini, pomegranate, pine nuts 4,50€

MAINS

08. SIMMENTALER RIBEYE

celeriac cream, roasted celeriac, red wine jus, frites..... 24,00€

gl. Pinotage Spice Route

09. RED BREAM FILLET

stewed chard, beetroot cream, almond, raz el hanout sauce..... 21,00€

gl. Muscadet Sèvre et Maine sur lie

10. CANNELONI

forest mushrooms, king oyster mushroom, ricotta, bay leaf oil, porcini mushroom sauce..... 21,50€

gl. Contrade negroamaro

11. IBERICO STEW

creamy mashed potato, tardivo, Jerusalem artichoke, sherry jus..... 22,50€

gl. Côtes du Rhône 'Laurent B.'

12. COD

braised red cabbage, baked cabbage, cabbage-lemon sauce, parsley oil..... 22,50€

gl. Pinot grigio 'Lumo'

13. WILD DUCK

coffee-pumpkin cream, roasted pumpkin, kale chips..... 24,50€

gl. Syrah cuvee 'Les Epices'

T O S H A R E

14. COTE DE BOEUF

roasted vegetables, green herb salad, béarnaise, frites..... 65,00€

fl. Ribera del duero Crianza

D E S S E R T S

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

16. HONEY PANNA COTTA 7,50€
blueberries, blackberries, white chocolate crumble, buttermilk ice cream

17. CHOCOLATE BAR 8,50€
caramel, peanut crumble, popcorn ice cream

18. CHEESE PLATTER 13,50€
quince jelly, fig bread