

DINNER

18.00 - 22.00



STARTERS

01. OYSTERS

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

gl. Champagne brut Ruinart

02. RED BREAM CEVICHE

kumquat, chili, pomegranate,
coriander, lime..... 14,50€

gl. Pinot grigio 'Lumo'

03. STEAK TARTARE

potato crisps, herb salad,
toast (90gr or 180gr)..... 12,50/21,00€
supplement oyster €3,-

gl. Pinot noir Villa Wolf

04. SALMON

smoked and raw salmon tartare,
wasabi cream, Japanese dressing,
daikon, rice chip..... 13,50€

gl. Pinot grigio 'Lumo'

05. GLAZED SWEETBREAD

jalapeño, green curry, grapefruit,
marinated red cabbage..... 15,00€

gl. Chardonnay Terre d'Amandiers

06. ROASTED RIBS

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

gl. Affligem blond

07. TSUKUDANI

soy and mirin glazed celeriac, shiso,
wasabi-soy beurre blanc, chili..... 11,50€

gl. Viognier L'Ile

SIDES

Chestnut mushrooms, herb butter 4,50€

Green herb salad 4,50€

Frites with mayonnaise 4,50€

Creamy mashed potatoes 5,00€

Roasted cauliflower, green tahini,
pomegranate, coriander, pine nuts 6,50€

MAINS

08. SIMMENTALER RIBEYE

roasted pumpkin, pickled pumpkin,
miso vinaigrette, frites..... 24,00€

gl. Pinotage 'Spice Route'

09. PASTA SHEETS

kohlrabi, capers, olives, lemon,
beurre monté, parsley oil,
Belper Knolle..... 21,00€

gl. Chardonnay Terre d'Amandiers

10. FRIED HADDOCK

fregola, fennel, blood orange,
bergamot, olives, Mediterranean
fish jus, chili oil..... 21,50€

gl. Muscadet Sèvre et Maine sur lie

11. RACK OF LAMB

lamb neck, pearl couscous,
artichoke, zucchini, baharat,
lamb jus..... 24,50€

gl. Syrah cuvee 'les Epices'

12. COD

cockles, cavolo nero, almond crumble,
leek oil, potato mousseline..... 22,50€

gl. Côtes de Gascogne 'la beauté du lac'

13. BEEF CHEEK

slow cooked, roasted corn, corn cream,
black beans, mole negro,
padron pepper..... 22,00€

gl. Negroamaro Contrade

T O S H A R E

14. COTE DE BOEUF

chestnut mushrooms in herb butter,
green herb salad, béarnaise,
frites..... 65,00€

gl. Ribera del duero Crianza

D E S S E R T S

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

16. CHOCOLATE BAR 7,50€
caramel, peanut crumble,
popcorn ice cream

17. BANANA CHEESECAKE 8,50€
kalamansi mousseline, banana ice cream

18. CHEESE PLATTER 13,50€
Fromagerie Guillaume,
pear chutney, nut-raisins bread