

DINNER

18.00 - 22.00



STARTERS

01. OYSTERS

Zeeuwse Creuses, three or more pieces, mignonette, lemon.....11,00€
gl. Champagne brut Ruinart

02. GAMBA CEVICHE

tandoori cream, coconut, cucumber, mango, tomato, kalamansi.....14,50€
gl. Pinot grigio 'Lumo'

03. STEAK TARTARE

oyster cream, herring caviar, herb salad, toast (90gr or 180gr).....12,50/21,00€
supplement oyster + 3,50€
gl. Pinot noir Villa Wolf

04. BBQ SALMON

butter sauce with ponzu, shiitake, enoki, kohlrabi, vintage soy and yuzu kosho dressing.....14,00€
gl. Chardonnay Terre d'Amandiers

05. BURRATA

water melon, tomato salad, Kalamata olives, pine nuts, za'atar, tomato vinaigrette.....12,00€
gl. Sauvignon blanc Connoisseur

06. ROASTED RIBS

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

SIDES

BBQ corn, chili and feta	5,00€
Green salad, herb dressing	4,50€
Frites with mayonnaise	4,50€
Spinach salad, soy, sesame	4,50€

MAINS

07. ENTRECOTE

Dutch 'Dubbeldoel', oyster mushroom, sesame, black garlic cream, red wine jus with sambai vinegar, frites.....24,00€
gl. Rioja Reserva 'Vina Alberdi'

08. COD

fillet, ricotta gnocchi, spinach, braised tomato, lemon, basil.....23,00€
gl. Pinot grigio 'Lumo'

09. ORZO RISOTTO

peas, broad beans, lemon, parsley oil, Parmesan.....22,50€
gl. Sauvignon blanc Connoisseur

T O S H A R E

10. BBQ DORADE

antiboise, green salad, frites.....59,50€
gl. Pinot grigio 'Lumo'
fl. Albariño O'Rosal Blanco

11. COTE DE BOEUF

BBQ corn with chili and feta, green salad, Béarnaise sauce, frites.....67,50€
gl. Rioja Reserva 'Vina Alberdi'
fl. Ribera del duero Crianza

D E S S E R T S

12. CAFE GOURMAND

coffee or tea, served with sweets.....7,50€

13. BROWNIE

served hot, with cherries, walnut, and vanilla ice cream.....8,50€

14. SCROPPINO

Ketel One vodka, prosecco, lemon sorbet.....8,50€

15. CHEESE PLATTER

Fromagerie Guillaume, pear chutney, nut-raisin bread.....13,50€