

## DINNER

from 18.00



### STARTERS

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#### 01. OYSTERS

Zeeuwse Creuses, mignonette, lemon,  
three or six pieces.....11,50€ / 23,00€

#### 02. HAMACHI CEVICHE

coconut, sweet potato, avocado,  
jalapeño, coriander, lime.....16,00€

#### 03. STEAK TARTARE

basil cream, Parmesan,  
toasted sourdough  
(90gr or 180gr).....13,00€ / 24,00€  
*supplement oyster +3,50€*

#### 04. LOBSTER BISQUE

langoustine, mussels, clams,  
chili, lobster foam.....16,50€

#### 05. ROASTED RIBS

ketjap, soy sauce, apple syrup,  
sesame, spring onion.....13,50€

#### 06. ROASTED EGGPLANT

freetkeh, pomegranate, tahini cream,  
feta, lime, dill, za'atar.....13,00€

### SIDES

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#### 07. FRITES

mayonnaise.....5,00€

#### 08. GREEN SALAD

herb dressing.....5,00€

#### 09. SPINACH SALAD

soy, sesame, chili.....5,00€

#### 10. ROASTED VEGETABLES

.....5,00€

### MAINS

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#### 11. TENDERLOIN

Simmentaler, parsnip cream, oyster  
mushroom, sambai vinegar jus.....26,50€  
*gl. Rioja Reserva 'Vina Alberdi'*

#### 12. COD

pumpkin cream, bimi,  
coconut and kaffir lime sauce.....23,50€  
*gl. Pinot grigio 'Lumo'*

#### 13. CONCHIGLIONI

eggplant, zucchini, olive cream,  
basil, pistachio pesto.....23,00€  
*gl. Sauvignon blanc 'la beaute du lac'*

### T O S H A R E

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#### 14. COTE DE BOEUF

Simmentaler, Béarnaise,  
green salad, frites.....75,00€  
*gl. Rioja Reserva 'Vina Alberdi'*  
*fl. Ribera del duero Crianza*

#### 15. BBQ SEA BASS

frites, green salad, beurre blanc.....65,00€  
*gl. Pinot grigio 'Lumo'*  
*fl. Albariño O'Rosal*

### D E S S E R T S

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#### 16. CAFE GOURMAND

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

#### 17. CHEESE

three cheeses from Fromagerie  
Guillaume, tomato chutney,  
fig bread.....13,50€

#### 18. ROASTED BANANA

lime cake, kalamansi mouseline,  
banana ice cream.....9,00€