

DINNER



STARTERS

01. OYSTERS

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

02. SOY SALMON

coriander crème fraîche, rawit,
nashi pear, puffed wild rice.....15,50€
gl. Pinot Grigio 'Lumo'

03. STEAK TARTARE

anchovy cream, Parmesan,
homemade piccalilly, herb salad,
toasted sourdough
(90gr or 180gr).....13,00€ / 24,00€
gl. Pinot Noir Villa Wolf

04. THAI COCONUT SOUP

Maitake, bean sprouts, coconut foam, spring
onions, lemongrass coriander cress.....14,00€
gl. Viognier L'le

05. ROASTED RIBS

ketjap, soy sauce, apple syrup, sesame,13,50€
spring onion, crispy onion.....
gl. Contrade negroamaro

SIDES

06. FRITES

mayonnaise..... 5,00€

07. GREEN SALAD

herb dressing..... 5,00€

08. SPINACH SALAD

soy, sesame, chili..... 5,00€

09. ROASTED VEGETABLES

..... 5,00€

Do you have any allergies? Let us know.

MAINS

10. TENDERLOIN

parsnip cream, oyster mushroom,
redwine gravy, sambai vinaigrette.....26,50€
gl. Rioja Reserva 'Vina Alberdi'

11. TURBOT

mouseline, sauerkraut, Champagne beurre blanc
caramelized silver onion, herring roe.....25,00€
gl. Chardonnay Terre d'Amandiers

12. UDON NOODLES

Chinese cabbage, shiitake, carrot, broccoli,
kimchi vinaigrette, black sesame.....22,50€
gl. Sauvignon blanc 'la beaute du lac'

13. M&M BURGER

Gasconne beef, M&M burger sauce, onion,
pickles, tomato, bacon, jalapeños,
frites.....17,50€
gl. Affligem Blond

TO SHARE

14. COTE DE BOEUF

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

15. BBQ SEABASS

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

DESSERTS

16. CAFE GOURMAND

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

17. QUINCE

white chocolate cream, pistachio ice cream,
cacao crispy..... 9,00€
gl. Don PX

18. 5 CHEESES

fig bread,
orange tomato marmelade..... 15,00€
gl. Port Late Bottles Vintage

19. TARTE TATIN

Almond 'klets kop',
vanille ice cream..... 12,00€
gl. MR Mountain Wine