

DINNER



STARTERS

01. OYSTERS

Zeeuwse Creuses, mignonette, lemon,
three or six pieces.....12,50€ / 25,00€

02. HAMACHI

tiger milk, sweet potato cream, radish,
crispy corn, East Indian cherry.....16,00€

03. STEAK TARTARE

potato cream, quail egg, herring caviar,
toasted sourdough
(90gr or 180gr).....14,50€ / 25,00€

04. BURRATA

crapaudine beet, tomato,
wild garlic cream, green herb crumble
.....13,00€

05. TERRINE

duck confit & duck liver, sourdough,
caper apple, pistache, red onion compote
.....17,00€

06. ROASTED RIBS

ketjap, soy sauce, apple syrup, sesame,
spring onion, crispy onion.....14,50€

SIDES

07. FRITES

mayonnaise.....5,00€

08. GREEN SALAD

herb dressing.....5,00€

09. SPINACH SALAD

soy, sesame, chili.....5,00€

10. SEASONAL VEGETABLES

.....5,00€

MAINS

11. TENDERLOIN

jus de veau, pommes dauphine, chicory,
aceto balsamico.....30,00€

12. COD

Guilin chili beans, fennel salad,
coriander lime oil.....25,00€

13. SCALLOPS

chorizo, antiboise, polenta,
New Zealand spinach salad.....23,50€

14. CAULIFLOWER

roasted, grilled halloumi,
pomegranate, pine nuts,
harissa and coconut foam.....22,00€

T O S H A R E

15. COTE DE BOEUF

Simmentaler, Béarnaise,
green salad, frites.....75,00€

16. BBQ SEABASS

frites, green salad, beurre blanc.....65,00€

D E S S E R T S

17. CAFE GOURMAND

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

18. BREAD AND BUTTER

white chocolate, yoghurt ice cream,
strawberry, absinthe.....8,50€

19. FIVE CHEESES

fig bread,
orange-tomato-marmelade.....15,00€

20. TARTE TATIN

Almond 'kletskep',
vanille ice cream.....12,00€

Do you have any allergies? Let us know.