



S T A R T E R S

01. OYSTERS

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

02. SMOKED EEL

sweet soy, sushi rice, edamame, cucumber,
Kewpie mayonnaise, wakame vinaigrette
.....19,50€

03. BURRATA

beetroot gazpacho, watermelon,
balsamic onions, cherry tomato,
basil cream.....14,00€

04. CAULIFLOWER

couscous, crispy cauliflower, raisin cream,
caramelized cauliflower.....13,50€

05. STEAK TARTARE

summer truffle, chicory, peas,
Guttiau toast
90gr or 180gr.....15,00€ / 26,00€

06. ROASTED RIBS

ketjap, soy sauce, apple syrup, sesame,
spring onion, crispy onion.....15,00€

S I D E S

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€

Do you have any allergies? Let us know.

M A I N S

11. BAVETTE

red wine gravy, marrow, crispy Parmesan,
lampascioni, cream of Colatura di Alici
..... 27,00€

12. PLAICE FILLET

“a la meunière”, shrimps, leek,
parsley-carrot cream.....27,50€

13. BBQ OCTOPUS

saffron brandade, sepia, smoked paprika,
Chipotle vinaigrette, watercress.....24,00€

14. OXHEART CABBAGE

miso coconut, wasabi crumble,
Tomasu soy vinaigrette,
Bonito flakes.....19,50€

T O S H A R E

15. COTE DE BOEUF

Simmentaler, Bearnaise,
green salad, frites.....77,50€

16. BBQ SEABASS

green salad, frites, Beurre blanc.....67,50€

D E S S E R T S

17. CAFÉ GOURMAND

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

18. CHAMPAGNE CHEESECAKE

raspberries, Champagne sorbet.....9,00€

19. PURE CHOCOLATE DELICE

passionfruit parfait,
mango-red pepper sorbet.....9,00€

20. FIVE CHEESES

fig bread,
Eckelrade apple syrup.....15,00€