



**S T A R T E R S**

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- 01. OYSTERS**  
Zeeuwse Creuses, mignonette, lemon  
three or six pieces.....14,00€ / 27,00€
- 02. ALBACORE TATAKI**  
5-spice herbs, parsnip cream,  
Granny Smith apple, hazelnut, citrus  
.....17,00€
- 03. STRACCIATELLA**  
baked and sweet-and-sour pumpkin,  
fennel salad, smoked polenta cream,  
crispy corn.....15,00€
- 04. ROASTED BEETS**  
quince, buckwheat, radicchio tardivo,  
kimchi vinaigrette, herbal oil  
.....14,00€
- 05. STEAK TARTARE**  
crispy bread envelope, mushrooms,  
Jerusalem artichoke cream  
100gr or 180gr.....16,00€ / 26,00€
- 06. ROASTED RIBS**  
ketjap, soy sauce, apple syrup, sesame,  
spring onion, crispy onion.....15,00€

**S I D E S**

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- 07. FRITES**  
mayonnaise.....6,00€
- 08. GREEN SALAD**  
herb dressing.....5,00€
- 09. SPINACH SALAD**  
soy, sesame, chili.....5,00€
- 10. SEASONAL VEGETABLES**  
.....6,00€

**M A I N S**

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- 11. VEAL ENTRECOTE**  
beef cheek, Amandine potato, chestnut,  
Brussels sprouts, veal gravy with Calvados  
..... 27,00€
- 12. FILLET OF SOLE**  
spinach ricotta cannelloni, samphire,  
lobster sauce.....30,00€
- 13. PORTOBELLO**  
stewed Castelluccio lentils, bundle mushrooms  
herb salad  
.....21,00€
- 14. FARMERS CHICKEN**  
breast and drumstick, cabbage, stewed tarbais  
beans in puffed garlic cream.....27,00€

**T O S H A R E**

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- 15. COTE DE BOEUF**  
Simmentaler, Bearnaise,  
green salad, frites.....85,00€
- 16. BBQ SEABASS**  
green salad, frites, Beurre blanc.....75,00€

**D E S S E R T S**

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- 17. CAFÉ GOURMAND**  
coffee or tea served with sweets.....10,00€
- 18. PUMPKIN PARFAIT**  
Calamansi cream, macadamia banana crumble,  
warm salted caramel sauce.....10,00€
- 19. PURE CHOCOLATE MOUSSE**  
orange confit, muscovado ice cream.....11,00€
- 20. FIVE CHEESES**  
fig bread,  
Eckelrade apple syrup.....16,00€

*Do you have any allergies? Let us know.*