



**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, winter purslane,  
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.*