



S T A R T E R S

OYSTERS

Zeeuwse Creuses, mignonette, lemon
three or six pieces 14.00 / 27.00

CEVICHE

seabass, jalapeno, tomato, trout roe,
lime, coriander 16.00

BURRATA

tomato, basilcream, pane carasau 15.00

LOBSTER BISQUE

foam of lobster, Dutch shrimps,
lamb's lettuce 15.00

STEAK TARTARE

tarragon cream, herb salad, toast
90gr or 180gr 16.00 / 26.00

ROASTED RIBS

ketjap, soy sauce, apple syrup, sesame,
spring onion, crispy onion 15.00

S I D E S

optionally vegan

FRITES

mayonnaise 6.00

GREEN SALAD

herb dressing 5.00

SPINACH SALAD

soy, sesame, chili 5.00

ROASTED BEETS

Peach, oregano, hazelnut 7.00

BBQ SPRING BEANS

peanut dressing, thai basil 7.00

POINTED CABBAGE

Beurre blanc, chili crisp, parmesan 7.00

ZUCCHINI

roasted, yogurt dressing, mint 6.00

M A I N S

STEAK

entrecote, red wine gravy 26.00

DUCK BREAST

duck gravy, crumble of pistachio and corn 27.00

PLAICE

Beurre blanc, samphire 24.50

EGGPLANT

black garlic, miso, pickled beetroot 21.50
vegan

T O S H A R E

COTE DE BOEUF

Simmentaler, Béarnaise, green salad,
frites 85.00

BBQ SEABASS

Beurre blanc, green salad, frites 75.00

D E S S E R T S

CAFÉ GOURMAND

coffee or tea served with sweet 10.00

STRAWBERRIES

Romanov, almond, strawberry sorbet 11.00
optionally vegan

DAME BLANCHE

vanilla ice cream, Manjari chocolate sauce 11.00

CHEESE

three cheeses, Fig jam, rich froot loaf 15.00

Do you have an allergy? Please let us know.

