



S T A R T E R S

OYSTERS

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

SCALLOP CRUDO

sea buckthorn berry, kohlrabi, cucumber,
ancho chili 17.00

BURRATA

celeriac, crispy kale, hazelnut,
cherry vinaigrette 15.00
vegan with mushrooms, parsnip & fennel

THAI COCONUT LOBSTER BISQUE

Thai salad, soft shell crab tempura 16.00

STEAK TARTARE

oyster cream, herring caviar, toast
90gr or 180gr 16.00 / 26.00

MUSSELS

Beurre Blanc, crispy chili, colatura 15.00

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

TOPINAMBUR

Beurre Blanc, black garlic 7.00

RED CABBAGE

Sauternes apple 7.00

ROASTED FENNEL

shallot marmalade, orange, pistachio 7.00

M A I N S

STEAK

entrecôte, parsnip cream, red wine gravy 27.00

BBQ CHICKEN

filet, thigh, stew, miso, Beurre Noisette 25.00

BUTTERFLY DORADE

fennel, padron pepper, lime 25.00

MUSHROOMS

autumn truffle, eryngii, fried oyster mushroom,
dashi 23.00
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 sweets 10.00

PISTACHIO FINANCIER

lime, amarena cherry-yoghurt sorbet 11.00

DAME BLANCHE

vanilla ice cream, Manjari chocolate sauce 11.00

CHEESE

three cheeses, fig jam, rich fruit loaf 15.00

Do you have an allergy? Please let us know.