

EVENING FLAVORS

From 18:00



G R E A T T O S H A R E

Smaller dishes, perfect for sharing

BREAD FROM BAKKERIJ WOLF
cream of skyr and feta, chili crisp 6.50

OYSTERS
mignonette, lemon
three or six pieces 14.00 / 27.00

SEABASS
soy, dashi, ikura, shiso, bundle fungus,
cucumber, apple 17.50

BURRATA
sweet potato, blood orange, salsa verde 15.00

SPINACH SALAD
marinated onion, smoked almond,
chili, sesame, miso dressing 10.00

STEAK TARTARE
oyster cream, herring caviar
90 - 180 grams 16.00 / 26.00

ROASTED PUMPKIN
lentils, mustard, balsamic, fresh herbs 14.50

VONGOLE
ancho chili, fregola, shellfish gravy,
parsley 16.00

COQUILLE
dashi, topinambur, truffle 18.00

FRIED HADDOCK
white beans, salted lemon,
bagna cauda 16.50

ROASTED RIBS
ketjap, soy sauce, apple syrup,
sesame, spring onion, crispy onions 16.00

SMOKED PORK BELLY
lao gan ma, kaffir lime,
sweet and sour carrot 18.50

ENTRECÔTE (100 grams)
carrot, tarragon, red wine gravy 21.00

S P E C I A L S

CÔTE DE BOEUF (800 grams)
Bearnaise 85.00

BBQ DORADE (700 grams)
Beurre Blanc 67.50

S I D E S

FRITES
mayonnaise 6.00

GREEN SALAD
fresh dressing, croutons, Parmesan 5.00

T R E A T Y O U R S E L F

CHEESE
three cheeses, fig jam, rich fruit loaf 15.00

PETIT FOURS
financier, bonbon and macaron 12.00

PEAR CRUMBLE
caramelized pecans,
white chocolate ice cream 11.00

DAME BLANCHE
vanilla ice cream,
Manjari chocolate sauce 11.00

Heeft u een allergie? Laat het ons weten.