



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

Smaller dishes, perfect for sharing

BREAD & DIP

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.