

APERITIF

Organic oysters Creuses with lemon and shallot vinegar (3 or 6)	9/16
Iberian cured ham Paletta Iberico Bellota (50gr.)	9

TASTING MENU

Be surprised by the Chef with a monthly changing tasting menu, inspired on the season

4 COURSE €44 5 COURSE €53 6 COURSE €60

Wine paring range between €6.5 and €9

À LA CARTE

STARTERS

Vacherin Mont d'Or with seaweed, macadamia and pomegranate	11
Pulpo with fennel and squid ink cracker	11
North Sea crab with pumpkin, cardamom and pastry crunch	11
Duck liver and beef rouleau with balsamic onion, grapefruit and brioche	12
Black pudding with apple, yuzu and tarragon	11

BETWEEN

Scallops with salsify, mushroom and truffle	12
Smoked Iberian beef with marrowfat peas, piccalilli and potato	10

MAINS

Rib Steak (900Gr.) fries butter salad red onion gravy	60
Price for 2 people and available on availability	

Vegetables 'Beurre noisette' with sweet onion crème and mushroom	19
2 preparations of Dutch dairy cow with celeriac, parsnip and gravy	21
Wild pigeon with carrot, pommes dauphine and gravy	23
Shrimps with fregola, braised leeks and lemon	21
Winter cod with chicory, pork cracklings, pommes fondant and beurre blanc	22

EXTRA : Homemade French fries with mayonnaise 4

DESSERTS

Dutch and French cheeses from "Bourgondisch Lifestyle"	12
Praline with pear and 'kletskep'	9
Chocolate dessert	8
Lemon & Meringue	8
Café Gourmand; with sweet treats	7

We strive for a fair and sustainable sourcing of our products.

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