

MENU

BREAD	5
OYSTERS <i>gf</i> 3 pcs	14
<i>red wine vinegar, shallots, lemon</i>	
<i>additional oyster</i>	4
STARTERS	
GREEN SALAD <i>pb, gf</i>	14
<i>romanesco, haricots verts, cucumber</i>	
CHICORY <i>v</i>	15
<i>basil, pine nuts, cheese</i>	
STEAK TARTARE <i>gf</i>	18
<i>celeriac, garam masala, shimeji</i>	
NORTH SEA CRAB	22
<i>clams, kaffir, seaweed</i>	
LANGOUSTINE	23
<i>tom kha, couscous, chervil</i>	
BLINI	85
<i>caviar, crème fraîche, chives</i>	
COQUILLE <i>gf</i>	26
<i>fresh truffle, parsnip, lime</i>	

MAIN COURSES

TOURNEDOS <i>gf</i>	60
<i>mushrooms, black garlic, shallots</i>	
DUTCH TROUT FROM SMALLERT	27
<i>leek, beurre noisette, lemon</i>	
COD <i>gf</i>	36
<i>sauerkraut, apple, kohlrabi</i>	
SALMON <i>gf</i>	28
<i>tarragon, codium, fennel</i>	
SWEETBREAD	45
<i>potato, carrot, onion</i>	
HALIBUT <i>gf</i>	38
<i>hazelnut, cauliflower, nutmeg</i>	
GNOCCHI <i>v</i>	39
<i>fresh truffle, crème fraîche, lemongrass</i>	
PUMPKIN <i>pb</i>	28
<i>tandoori, orzo, sage</i>	
ANJOU PIGEON <i>gf</i>	55
<i>artichoke, miso, shiitake</i>	

(gf) gluten free, (pb) plant based, (v) vegetarian

DESSERTS

MANDARIN v 14

cinnamon, shiso, chocolate

PEAR v 15

star anise, red wine, puff pastry

JASMINE pb, gf 13

rice, coconut, raspberry