

MENU OXALIS

VEAL TARTARE

PICKLED VEGETABLES | DUCK LIVER PEARLS | POMMES PAILLE

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RED MULLET

MEDITERRANEAN VEGETABLES | SALSA NAPOLETANA | ARTICHOKE

~

PEARL BARLEY

BEEMSTER GRAND CRU | MUSHROOM | GREEN ASPARAGUS

~

LANGOUSTINE

GYOZA | CARROT | CRUSTACEAN SAUCE

~

DRY AGED SIRLOIN

OXTAIL RAVIOLI | LITTLE GEM | MADEIRA JUS

~

LAMB

BAHARAT | CHICKPEAS | COUSCOUS | AUBERGINE | LAMB SAUCE

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WITH EXTRA ROASTED DUCKLIVER + 7,50

OR

TENDERLOIN STEAK + 14

OR

100 GRAM WAGYU A5 SIRLOIN STEAK +55

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DUTCH CHEESES

BY KAASFORT AMSTERDAM + 7,95

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DESSERT

OR

ALICANTE COFFEE | LAVAZZA COFFEE | RUM LIQUOUR | WHIPPED CREAM

3- COURSES TARTARE | LAMB | DESSERT 49,50

4-COURSES TARTARE | PEARL BARLEY | LAMB | DESSERT 66

5-COURSES TARTARE | RED MULLET | PEARL BARLEY | LAMB | DESSERT 82,50

6-COURSES TARTARE | RED MULLET | PEARL BARLEY | LANGOUSTINE | LAMB | DESSERT 98

7-COURSES TARTARE | RED MULLET | PEARL BARLEY | LANGOUSTINE | SIRLOIN | LAMB | DESSERT 115

CHEESE OR ANOTHER DISH INSTEAD OF DESSERT: +7,95

CAESAR SALAD 5

FRESH FRIES WITH MAYONAISE 6

VEGETARIAN MENU

STEAK TOMATO

FETA | KALAMATA | TOMATO | CUCUMBER | AUBERGINE

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RAVIOLI

GOAT CHEESE | SAGE BUTTER | BELL PEPPER | SPINACH

~

VEGETARIAN ERYNGII SATÉ

POINTED CABBAGE | ATJAR | SAUCE OF PEANUT

~

GYOZA

VEGETABLE FILLING | PUMPKIN JUICE | CARROT

~

BELL PEPPER

BAHARAT | CHICKPEAS | COUSCOUS | AUBERGINE

~

PEARL BARLEY

BEEMSTER GRAND CRU | MUSHROOM | GREEN ASPARAGUS

~

DUTCH CHEESES

BY KAASFORT AMSTERDAM

~

DESSERT

OR

ALICANTE COFFEE | LAVAZZA COFFEE | RUM LIQUOUR | WHIPPED CREAM

3- COURSES TOMATO | PEARL BARLEY | DESSERT 49,50

4-COURSES TOMATO | ERYNGII | PEARL BARLEY | DESSERT 66

5-COURSES TOMATO | RAVIOLI | ERYNGII | PEARL BARLEY | DESSERT 82,50

6-COURSES TOMATO | RAVIOLI | ERYNGII | GYOZA | PEARL BARLEY | DESSERT 98

7-COURSES TOMATO | RAVIOLI | ERYNGII | GYOZA | BELL PEPPER | PEARL BARLEY | DESSERT 115

CHEESE OR ANOTHER DISH INSTEAD OF DESSERT: +7,95

CAESAR SALAD 5

FRESH FRIES WITH MAYONAISE 6