

TO START WITH

SOURDOUGH BREAD WITH BUTTER AND OLIVE OIL	€4
TACO GOATS CHEESE WITH CHILI, CORN AND CUCUMBER	€3
CONE FILLED WITH FILET AMERICAIN AND CRÈME OF DUCKLIVER	€5
OYSTERS OF THE SEASON WITH SHALLOTS AND RED WINE VINEGAR	€4 PER UNIT
ASIAN OYSTER WITH SOY, GINGER, CHILI AND SPRING ONION	€5 PER UNIT

LUNCH

SALMON MOSAIC €15

NORI | RED BEET | GREEN HERBS | BUTTERMILK

THINLY SLICED SIRLOIN €15

TRUFFLE MAYONNAISE | CAPERS | CHERRY TOMATO | LOCAL AGED CHEESE

CAESAR SALAD €15

SUPREME OFF CORN FED CHICKEN | LITTLE GEM | EGG | ANCHOVIES | LOCAL AGED CHEESE | CROUTONS

MUSHROOM AND TRUFFLE CAPPUCINO €9

CROQUE MADAME €10

LOCAL AGED CHEESE | HAM | CHIVES | MUSTERD | EGG

STEAK AU POIVRE €30

WITH SUPPLEMENT ROASTED DUCK LIVER €7,50
TENDERLOIN | CHICORY | PEARL BARLEY | PEPERCORN SAUCE

CATCH OF THE DAY €30

SAUERKRAUT | PATATO | KOOLRABI

RAVIOLI RICOTTA CHEESE, BEETROOT & WALNUTS €25

SPINACH | SAGE BUTTER

LUNCHMENU

VEGETARIAN OPTIONS AVAILABLE

3-COURSE	45
4-COURSE	57
5-COURSE	69
6-COURSE	80

CHEESE OR OTHER DISH THAN DESSERT: 6,50

FRIES WITH TRUFFLE MAYONNAISE 6

CAESAR SALAD 5

TRUFFLE SHAVINGS 3,25

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OYSTERS OF THE SEASON WITH SHALLOTS AND RED WINE VINEGAR €4 PER UNIT

ASIAN OYSTER WITH SOY, GINGER, CHILI AND SPRING ONION €5 PER UNIT

4 COURSE MENU €50

SALMON MOSAIC

NORI | RED BEET | GREEN HERBS | BUTTERMILK

OR

FERMENTED CARROT TARTAR

BUTTERMILK | ORANGE | CARROT

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### MUSHROOM & TRUFFLE CAPPUCCINO

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CORN FED CHICKEN

GRILLED LITTLE GEM | JUS TROMPETTE DE LA MORT | LETTUCE MASH

OR

PEARL BARLEY

EGG YOLK | AGED CHEESE | MUSHROOM

WITH SUPPLEMENT ROASTED DUCK LIVER €7,50

OR

TENDERLOIN €14

OR

KAGOSHIMA WAGYU A5 SIRLOIN STEAK (100 GRAM) € 55

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### CHOCOLATE CAKE

HOME MADE VANILLA ICECREAM | CHOCOLATE SAUCE | WHIPPED CREAM

CHEESE OR OTHER DISH THAN DESSERT: 6,50

FRIES WITH TRUFFLE MAYONNAISE 6

CAESAR SALAD 5

TRUFFLE SHAVINGS 3,25

# GASTRONOMIC MENU

TACO  
CONE  
OYSTER

SALMON & BEARI CAVIAR  
EGG YOLK | HOLLANDAISE

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LANGOUSTINE
OPEN DIMSUM | AUBERGINE CRÈME | PAKSOI | TAMARIND | THAI CURRY

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CATCH OF THE DAY  
A LA MEUNIERE | HAZELNUT | CAPERS | JERUSALEM ARTICHOKE | SAUCE ALBUFERA

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SMOKED EEL CAPPUCCINO
BRIOCHE | CRESS

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QUAIL ROULLEAUX\*\*  
CHICORY | CONFIT LEG | MUSHROOM | PEDRO XIMÉNEZ

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SMOKED SWEETBREADS***
CARROT | VEAL JUS WITH ROSEMARY AND THYME

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SIRLOIN  
LETTUCE MASH | LAVAS | JUS TROMPETTE DE LA MORT | STEW

WITH SUPPLEMENT ROASTED DUCK LIVER €7,50

OR

TENDERLOIN €14

OR

KAGOSHIMA WAGYU A5 SIRLOIN STEAK (100 GRAM) € 55

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CRÈME BRULEE

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TARTE TATIN  
PEAR SORBET | WHIPPED CREAM

OR

ALICANTE COFFEE  
LAVAZZA COFFEE | ALICANTE RUM | CREAM

OR

DUTCH CHEESE PLATTER  
FROM THE CHEESEFORT AMSTERDAM

SMALL MENU 85

MEDIUM MENU 95\*\*

LARGE MENU 110\*\*\*

CHEESE OR OTHER DISH THAN DESSERT: 6,50

FRIES WITH TRUFFLE MAYONNAISE 6

CAESAR SALAD 5

TRUFFLE SHAVINGS 3,25

# MENU VEGETARIAN

TACO  
CONE  
PANI PURI

TARTARE OF FERMENTED CARROTS  
BUTTERMILK | ORANGE | CARROTS

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DUMPLING AUBERGINE
SAUCE THAI CURRY

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FONDANT MADE OF CELARIAC  
CELARIAC PUREE | APPLE MELASSES | HAZELNUT | CAPERS | FOAM OF BROWN BUTTER

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MUSHROOM & TRUFFLE CAPPUCCINO

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BABY GEM\*\*  
ROASTED GEM | BLACK GARLIC | SAUCE OF TROMPETTE DE LA MORT

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PEARL BARLEY***
EGG YOLK | LOCAL AGED CHEESE | MUSHROOM

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RAVIOLI BEETROOT, RICOTTA & WALNUTS  
SPINACH | SAGE BUTTER

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CRÈME BRULEE

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TARTE TATIN  
PEAR SORBET | WHIPPED CREAM  
OR

ALICANTE COFFEE  
LAVAZZA COFFEE | ALICANTE RUM | CREAM  
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