

MENU

Chef Alans recommendations! *(serves two people)*

143.00

6 dishes to share, including a selection of charcuterie.

Veal tartar

Radish / cucumber / sesame Miso

Marinated Entrecote

Asparagus / potato / aged cheese

Shortrib

BBQ sauce / seabass Ceviche / fennel beurre blanc

Crispy Pulpo

Chorizo / Pinto beans / tomato

Butchers cut

Onion crème / Oyster Mushroom / shallots sauce

Bimi

Green peas / Wild Garlic / Elderflower vinaigrette **VG**

When you have any dietary wishes or allergies please inform us beforehand.

Thank you.



SPECIALS

our specials can be selected to extend your menu

Jámon Serrano Gran Reserva (60 grams)

16.50

Duck liver Terrine / Granny Smith / Banyuls

27.50

Brioche / pork belly / Imperial caviar / langoustine / bisque

39.00

Veal Sweetbread / Shiitake / Cèpes

38.50

Ribroast Holstein / Foie Gras Sauce / Duck liver (200 grams)

57.50

Strawberry / Verveine / Semolina

14.50 p.p.

Chocolate / hazelnut / buckthorn berry

14.50 p.p.

4 madeleines / cream

11.50

Selection of 5 cheeses from Van Tricht

17.50
