

DINNER

🌿 = VEGETARIAN (OPTION) / 🌱 = VEGAN (OPTION)

À LA CARTE

Corn-fed chicken, lettuce, Granny Smith, 🌿
sweet chilly crisp, goat cheese 12 / 22 (large)

Mushroom duxelles, miso cream, radish, 🌱
watercress 12 / 22 (large)

Soft-shell crab, pickled veggies, mango,
almonds 12

Caprese, buffalo mozzarella, tomato, 🌿 🌱
rocket, basil 12

Veal sirloin, mushrooms, potato mousse,
jus de veau 12 / 22 (large)

Sea bream tartare, sereh, cucumber,
cilantro 12

Geroosterde spitskool, paprika, harissa 🌱
12 / 22 (large)

Steak tartare, lettuce, bacon mayonnaise,
egg yolk, cress 12 / 22 (large)

Scallops, cauliflower, beurre noisette,
cèpes foam 12

Roasted beetroot, burrata, pear, almonds 🌿 🌱
12

Sea bass, beurre blanc, spring onion, parsnip
12 / 22 (large)

Tagliarini, mushrooms, Parmesan, truffle, 🌿
chervil 12 / 22 (large)

Oysters, 4 pieces
Asian, French or Dutch 12

MENU

3 Course
29

4 Course
39

SIDES

Bread & truffle dip or butter
5

Fries & mustard mayonnaise
5

French salad
5

Veggies
5

DESSERT

Pineapple
8

Chocolate
8

Panna cotta
8

Cheese platter, 3 cheeses
8

In case of a food allergy, please inform the staff