

CHEF'S MENU

3 COURSES

WINE PAIRING

Starter - main course - dessert 52,⁵⁰ 24,⁰⁰

4 COURSES

Starter - intermediate - main course - dessert 62,⁵⁰ 34,⁰⁰

5 COURSES

Starter - intermediate - intermediate -
main course - dessert 72,⁵⁰ 42,⁵⁰

6 COURSES

Starter - intermediate - intermediate -
main course - cheese - dessert 85,⁰⁰ 52,⁵⁰

Our dishes may contain allergens; please inform our staff.

The above menus include an amuse-bouche & bread.

These menus are available on Fridays and Saturdays per table only.

APPETIZERS

Oyster (per piece)

Classic | wine vinegar | shallot 4,⁷⁵

Gratinated | aged cheese | green herbs 4,⁷⁵

Sourdough bread

7,⁵⁰

Creamy butter | olive oil | Maldon salt

Brioche bread

7,⁵⁰

Creamy butter | olive oil | Maldon salt

Charcuterie

18,⁵⁰

Iberico | pata negra



STARTERS

Tuna 21,⁵⁰

Coconut | sweet-and-sour vegetables | kaffir lime

Smoked duck breast 21,⁵⁰

Celeriac | walnut | apple | lemon mayonnaise

Labneh  19,⁵⁰

Yellow beetroot | ras el hanout | grapefruit |
dukkah

SOUPS

Cauliflower velouté  9,⁵⁰

Lobster | spring onion | crispy potato bits

Supplement | Pata negra 3,⁵⁰

Bisque 13,⁵⁰

Lobster | fennel | crème fraîche

The above starters and soups are served with bread and butter.



MAIN COURSES

Tournedos	39, ⁵⁰
Cevennes onion white port sauce salsify potato rösti	
Free-range chicken	29, ⁵⁰
Cassolette bonne femme marloeskes Albuféra sauce	
Cod	29, ⁵⁰
Aztec potato leek mustard smoked eel	
Alkmaar barley 	23, ⁵⁰
Gorgonzola chicory pear parsnip pecan	

SIDES

Fries	6, ⁰⁰
Mayonnaise sea salt	
Truffle fries	8, ⁵⁰
Truffle mayonnaise Parmesan cress	
Green salad	7, ⁵⁰
Sweet-and-sour vegetables house dressing pine nuts croutons	



DESSERTS

Millefeuille	11,50
Baileys ice cream mocha dulce de leche	
Croissant	11,50
Apple compote nougatine vanilla croissant ice cream	
Cheese	15,00
Selection of cheeses nut bread garnishes	
Coffee with dune liqueur & friandises	16,00
Assortment of 4 varieties changing	

DESSERT WINE

9

Viberti Moscato d'Asti	11,00
ITALY Intense aromas of grapes, peach and white flowers; light and sparkling.	
Chapoutier, Banyuls Rimage Rouge	12,50
FRANCE Notes of black and stewed fruit, cocoa; sun-ripened flavor with fine tannins.	

SPECIAL COFFEES

Irish coffee (whiskey)	9,50
Italian coffee (Amaretto)	9,50
Spanish coffee (Tia Maria)	9,50
French coffee (Grand Marnier)	9,50
Steenenburg coffee (dune liqueur)	9,50

