

FROM THE  
*Raw Bar*

**NORMANDY OYSTER**

EACH - 4  
HALF DOZEN - 20  
DOZEN - 38

**GARDEN VEGETABLES**

HARVEST OF THE DAY - 9

**GILLARDEAU OYSTER**

EACH - 5  
HALF DOZEN - 27  
DOZEN - 50

**CHARCUTERIE** per 40 gram

**CHORIZO TRONCAL** - 5

**CECINA DE LEON** - 5.5

**CAPOCOLLO SEGARELLI** - 5

**PARMAHAM LEVONI** - 5.5

**SNACKS**

**CROQUETA DE BACALAO** WITH LIME - 4

**POTATO BLINI** CRÈME FRAÎCHE AND FISHROE - 4.5

**PADRON PEPPERS** AND SHERRY VINEGAR (V/J) - 4

**BRIOCHE WITH SOBRASADA** HONEY AND WALNUT - 4.5

**CÔTE DE BOEUF**

**BLANC BLEU BELGE ON THE BONE (J)**  
WITH BÉARNAISE SAUCE

FOR TWO - 73

(preparation time 30 minutes)

**WILD SEA BASS**

**SALT- CRUSTED**  
WITH OLIVE OIL

FOR TWO - MARKET PRICE

(preparation time 45 minutes)

*Dishes*

we recommend a minimum of 3 dishes

**CORVINA CEVICHE** WITH PUMPKIN AND CRISPY CORN - 18

**VEAL FILET** THINLY SLICED WITH TOMATO AND ANCHOVY - 15

**BABA GANOUSH** WITH MISO AND SUMAK (V) - 13

**SALMAREJO** WITH SMOKED MACKEREL AND BASIL - 14

**PULPO** WITH SPICY POTATO, CHORIZO AND BELL PEPPER - 18

**PATTISON SQUASH** WITH LARDO DI COLONNATA (V) - 16

**SWEETBREADS** WITH EGGPLANT, SPELT, MADEIRA AND TRUFFLE - 28

**MUSSELS** WITH VEGETABLES, COCONUT AND COLOMBO CURRY - 18

**PORK NECK 'KUUSJ'** WITH POTATO CONFIT, GREEN BEANS AND SOURDOUGH - 19

**GNOCCHI** WITH ZUCCHINI AND PARMASAN CHEESE (V) - 17

**SIDES**

FITES & MAYONNAISE - 4.5

CUCUMBER WITH YOGURT - 5

VIOLET POTATO & BASIL - 5

GREEN BEANS, PANCETTA & CHEESE - 5.5

*Sweet & Cheese*

**AUSTRIAN DUMPLINGS** WITH PLUMS (preparation time 15 minutes) - 9

**BEETROOT** WITH PURE CHOCOLATE AND ORANGE - 8.5

**LEMON SPONGE CAKE** WITH BLUEBERRY COMPOTE AND ALMOND - 8

**MELON** WITH GIN AND ELDERFLOWER - 8

**CHEESE PLATTER** WITH GARNISHES - 10

CHEF

*Frank van Thiel*

(V) Vegetarian or optional vegetarian

(J) Prepared in our Josper Charcoal oven

Substitutions and modifications will be politely declined.

Do you have an allergy? Please tell us!