

FROM THE
Raw Bar

NORMANDY OYSTER

EACH - 4
HALF DOZEN - 20
DOZEN - 40

VEGETABLE CRUDO

HARVEST OF THE DAY - 8

GILLARDEAU OYSTER

EACH - 5
HALF DOZEN - 25
DOZEN - 50

MENU

2 DISHES - 27

3 DISHES - 37

chefs' choice

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

ZUCCA SERPENTE DI SICILIA MARINATED (V) - 4

SWEETBREAD CROQUETTE WITH TRUFFLE MAYONNAISE - 4.5

CÔTE DE BOEUF

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

FOR TWO - 74

(preparation time 30 minutes)

WILD SEA BASS

**SALT- CRUSTED WITH OLIVE OIL
AND HOLLANDAISE SAUCE**

FOR TWO - MARKET PRICE

(preparation time 45 minutes)

Dishes

medium sized*

BROCCOLI SALAD WITH RICOTTA, ALMOND AND ANCHOVIES (V) - 12

ROASTED BELL PEPPER WITH FETA AND HERB SALAD (V/J) - 13

VEAL TARTARE WITH PICALILLY, EGG AND MUSTARDFRISÉE - 15

SMOKED HERRING MAYONNAISE WITH RYE BREAD, BEETROOT AND PICKLES - 16

CRÈME DE VOLAILLE WITH POACHED EGG, CAVOLO NERO AND HAZELNUTS - 14

CODFISH À LA NAGE WITH SAFFRON BROTH - 16

PULPO WITH POTATO, SMOKED ALMONDS AND GARLIC - 18

BEETROOT GNOCCHI WITH BUFFALO RICOTTA AND ACETO BALSAMICO (V) - 16

OXTAIL OPEN RAVIOLI WITH SWISS CHARD AND MADEIRA SAUCE - 19

BEEF BLADE WITH AMANDINE POTATO PUREE WITH ROASTED GARLIC - 19

*we recommend 3 dishes per person for a full meal

SIDES

FRITES & MAYONNAISE - 4.5

SEASONAL SALAD - 5

ROS DE FRANCE POTATO SALAD - 5

PUMPKIN & HARISSA - 5.5

CHEF

Frank van Thiel