

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

BRIOCHE WITH SOBRASADA HONEY AND WALNUT - 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

RAW SCALLOP HAND DIVED WITH FENNEL AND LEMON - 19

AJOBLANCO WITH GREEN BEANS, GRAPES AND SMOKED ALMONDS (V) - 12

VEAL FILET THINLY SLICED WITH TOMATO AND ANCHOVY - 15

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

POACHED EGG WITH SPINACH, CAPOCOLLO AND AGED CHEESE FOAM (V) - 15

SKATE WING ON THE BONE WITH CAPERS, LEMON AND WHITE CABAGE - 18

MONKFISH CHEEK WITH GUANCIALE BACON, SAVOI CABAGE AND LENTILS - 16

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

SWEETBREADS WITH EGGPLANT, SPELT, MADEIRA AND TRUFFLE - 24

BEEF BLADE WITH AMANDINE POTATO PUREE WITH ROASTED GARLIC - 19

SIDES

Frites & MAYONNAISE - 4.5

SEASONAL SALAD - 5

VIOLET POTATO & BASIL - 5

PUMPKIN & HARISSA - 5.5

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!