

MENU

Chef Alans recommendations! *(serves two people)*

135.00

6 dishes to share, including a selection of charcuterie.

Chicory Tarte Tatin

duck liver / salted lemon

Thinly sliced, raw entrecôte of Holstein

celeriac / Parmesan cheese

Duck

salsify / duck gravy

Check of wild boar

pumpkin / blackberry

Grilled Butcher Steak

sweet onion / potato / oxtail / black garlic sauce

Beetroot

maftoul / labneh / whey **VG**

When you have any dietary wishes or allergies please inform us beforehand.

Thank you.



SPECIALS

our specials can be selected to extend your menu

Jámon Ibérico de Bellota (60 grams)

21.00

Brioche / pork belly / Imperial caviar / langoustine / bisque

37.50

Wagyu ribeye A5 (50 grams) / mushroom XO / jus de veau

39.50

Ribroast Holstein / madeira

17.50 per 100 grams

Dry aged Beef Rib-eye / kohlrabi / verjus

38.50

French Toast / pear sorbet / quince

9.50 p.p.

4 madeleines / cream

10.00

Selection of 5 cheeses from Van Tricht

17.50
