

MENU

Chef Alans recommendations! *(serves two people)*

135.00

6 dishes to share, including a selection
of charcuterie.

Thinly sliced, raw entrecôte of Holstein
celeriac / Parmesan cheese

Raw beef sausage / guanciale
grilled brioche bread / lobster mayonnaise

Roasted Pork neck
romesco / black garlic / almonds

Fowl
cantharel / sauce of poultry

Shortrib
melon / green asparagus / sauce of duck liver

Tomato
white beans / green gazpacho **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

Cold brawn / duck liver / celariac

22.00

Puff pastry / veal sweetbreads / veal tongue / duck liver

31.50

Ribroast Holstein / madeira

17.50 per 100 grams

Veal Entrecote / kohlrabi / verjus

38.50

Peach / raspberry sorbet / ricotta / almonds

8.50 p.p.

4 madeleines / cream

10.00

Selection of 5 cheeses from Van Tricht

17.50
