

# MENU

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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

**Quail / parsley root**  
sauerkraut / sauce of poultry

**Grilled veal entrecôte**  
glazed carrots / carrot sauce

**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

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**Jámon Ibérico de Bellota (60 grams)**

21.00

**Brioche / pork belly / Imperial caviar / langoustine / bisque**

37.50

**Puff pastry / veal sweetbreads / veal tongue / duck liver**

31.50

**Ribroast Holstein / madeira**

17.50 per 100 grams

**Dry aged Beef Rib-eye / kohlrabi / verjus**

38.50

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**Peach / raspberry sorbet / ricotta / almonds**

9.50 p.p.

**4 madeleines / cream**

10.00

**Selection of 5 cheeses from Van Tricht**

17.50

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