

# MENU

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Chef Alans recommendations! *(serves two people)*

*per 2 persons 120.00*

6 dishes to share, including a selection of charcuterie.

✔ Selection of charcuterie

✔ Tartare of butcher steak

pickled radish / béarnaise crème

✔ Brioche with duckliver

paleta Iberico di Cebo

✔ Oyster mushroom

cannellini / brick pastry **VG**

✔ Veal sweetbreads

smoked eel / miso / leek

✔ Beef tenderloin

broad bean / madeira sauce

✔ Zucchini

feta / shallot confit **VG**

*Please inform our staff if you have any allergies or dietary wishes.*



# À LA CARTE

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<b>Jamon Iberico de Belotta (60 gr.)</b>	<b>21.00</b>
<b>50 gr. Osetra Caviar Anna Dutch</b> crème fraîche / chives / blini	<b>115.00</b>
<b>Tartare of butcher steak</b> pickled radish / béarnaise crème	<b>18.00</b>
<b>Brioche of duckliver (2 pc.)</b> paleta Iberico di Cebo	<b>19.50</b>
<b>Salad of little gem</b> poached egg / truffle	<b>24.00</b>
<b>Langoustine</b> hollandaise sauce / Osetra Caviar	<b>32.00</b>
<b>Veal sweetbreads</b> smoked eel / miso / leek	<b>34.00</b>
<b>Holstein Ribroast (500-800 gr.) +/- 30 min</b> sauce of duckliver / broad beans	<b>12.50 per 100 gr.</b>
<b>Tournedos Rossini</b> duckliver / truffle / brioche / madeira sauce	<b>46.00</b>
<b>Potato</b> crème fraîche / Osetra Caviar	<b>29.50</b>
<b>Vanilla ice cream</b> chocolate / cream	<b>9.00</b>
<b>Crème brûlée of fig leaf</b> fig sorbet / sellou	<b>9.00</b>
<b>Selection of 5 cheeses from Van Tricht</b>	<b>17.50</b>