

MENU

Chef Alans recommendations! *(serves two people)*

120.00

6 dishes to share, including a selection of charcuterie.

Brisket

red cabbage / beet / bone marrow vinaigrette

Boar rouleau

duckliver / plumbs / celeriac

Smoked eel

leek / egg yolk / yuzu ponzu

Porkcheeks

piccalily / mouseline / beurre blanc

Barbarie duck

hazelnut / Jeruzalem artichoke / blackberry

Carrot

labneh / carrot sauce **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

Jamón Iberico Bellota (60 grams)

21.00

Ribroast Holstein / duckliver sauce

17.50 per 100 grams

Kagoshima Wagyu Ribeye A5 from the Southbend Grill

47.00 per 100 grams

Butter-aged tournedos/ polenta / mushrooms / long pepper sauce

38.50

Langoustine / porkbelly / caviar / lemongrass / curry

33.50

Quince

chocolate / coffee / vanilla ice cream

9.00 p.p.

Selection of 5 cheeses from Van Tricht

17.50
