

MENU

Chef Alans recommendations! *(serves two people)*

139.50

6 dishes to share, including a selection of charcuterie.

Veal tartar

brioche / egg yolk creme / lobster mayonnaise / serrano ham

Wild boar pate

celeriac / dates

Pork neck

sauerkraut / 'Nduja / eel beurre blanc

Beef blade

red cabbage / duck liver sauce

Grilled Butcher Steak

sweet onion / potato / oxtail / black garlic sauce

Cauliflower

creme / roasted / leek hollandaise **VG**

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



SPECIALS

our specials can be selected to extend your menu

Jámon Ibérico de Bellota (60 grams)

22.00

Duck liver terrine / truffel / banyuls / orange

32.50

Brioche / pork belly / Imperial caviar / langoustine / bisque

37.50

Veal Sweatbread / mushroom / kohlrabi sauce

36.50

Ribroast Holstein / madeira

19.50 per 100 grams

Citrus / yoghurt / rhubarb ice cream

12.50 p.p.

Chocolate / hazelnut / buckthorn berry

12.50 p.p.

4 madeleines / cream

10.00

Selection of 5 cheeses from Van Tricht

17.50
