

MENU

Chef Alans recommendations! (*serves two people*)

6 dishes, some to share, including a selection of charcuterie.

Duck Terrine

Foie gras / date creme / blackberries

Butcher's steak

Salted / Nori / Dashi

Pork Neck

Cannelloni / 'Nduja / Romesco

Oxtail

Hummus / Mushrooms / Cepas

Black Angus Entrecote

Celeriac / Jus de Veau

Sugar Snaps

Green beans / Buttermilk / Maftoul **VG**

143.00 per two persons

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



SPECIALS

our specials can be selected to extend your menu

Jámon Iberico de Bellota (60 grams)

28.50

Brioche

pork belly / Imperial caviar / langoustine / bisque

39.00

Veal sweetbread

XO / Kohlrabi

38.50

Wagyu Kagoshima Ribeye A5 BMS 11/12 (60 gram)

from the Southbend grill

onion / black garlic / Madeira sauce

57.50

Ribroast Holstein

Madeira Sauce / duck liver (200 grams)

47.50

Peach

Ricotta / Pistachio / Citrus

14.50 p.p.

Chocolate

Mocha ice cream / Passionfruit

14.50 p.p.

4 madeleines

cream

12.50

Selection of 5 cheeses from Van Tricht

18.50