

# MENU

---

Chef Alans recommendations! *(serves two people)*

*per 2 persons 120.00*

6 dishes to share, including a selection of charcuterie.

**Braised flat iron steak**

smoked eel / green herbs

**Cured Ribeye**

spinach / pine nuts

**Cannelloni**

pork neck / blood orange / 'Nduja

**Veal sweetbreads**

kohlrabi / red port

**Loin of veal**

salsify / Colatura di Alici

**Turnip**

tarragon / spelt **VG**

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



# À LA CARTE

---

<b>Jamon Iberico de Belotta (60 grams)</b>	21.00
<b>Imperial Herritage caviar (50 grams)</b> crème fraîche / blini	118.00
<b>Cured ribeye</b> spinach / pine nuts	23.50
<b>Tarte Tatin of chicory</b> red chicory / Granny Smith / duck liver	29.50
<b>Veal sweetbreads</b> kohlrabi / red port	42.50
<b>Turbot</b> fennel / beurre blanc	42.50
<b>Loin of veal</b> duck liver / Bianchetti truffle	58.00
<b>Kagoshima wagyu Ribeye A5</b> grilled on our Southbend Grill	47.00 per 100 gram
<b>Holstein Ribroast +/- 30 min.</b> XO / Madeira	17.50 per 100 gram
<b>Salad of little gem VG</b> poached egg / Bianchetti truffle	29.50
<b>Potato</b> crème fraîche / Bianchetti truffle	29.50
<hr/>	
<b>Vanilla ice cream</b> chocolate / cream	11.00
<b>Pear sorbet</b> chocolate / madeleine / pear compote	11.00
<b>4 madeleines</b> crème fraîche	10.00
<b>Selection of 5 cheeses from Van Tricht</b>	17.50