

MENU

Chef Alans recommendations! *(serves two people)*

120.00

6 dishes to share, including a selection of charcuterie.

Oxtail

dashi / crème fraîche / roe / toast

Paté en croûte

boar / waldorf / walnuts

Cannelloni

pork neck / blood orange / 'Nduja

Veal sweetbreads

potato foam / mushroom

Tournedos

bone marrow / madeira / pumpkin

Beetroot

tarragon / spelt **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

Paleta Iberico de Cebo (60 grams)

16.00

Imperial Heritage trésor Caviar (50 grams)

blini / crème fraîche

110.00

North Sea crab / tartar / caviar

39.00

Ribroast Holstein / duckliver sauce

17.50 per 100 grams

Kobe Wagyu Ribeye A5 from the Southbend Grill

47.00 per 100 grams

French toast

blood orange / dulce de leche / vanilla ice cream

9.00 p.p.

Selection of 5 cheeses from Van Tricht

17.50
