

MENU

Chef Alans recommendations! *(serves two people)*
6 dishes to share, including a selection of
charcuterie.

143.00

Brioche

Ox sausage / Serrano Ham / Avocado crème

Chuck tender

Chimichurri / Anchovy / Paksoi

Beef Blade

Potato / Smoked Eel / Kohlrabi

Poultry rouleau

Langoustine vinaigrette / Molé / Beetroot

Butchers steak

Onion crème / oyster Mushroom / shallot sauce

Bimi

Green peas / wild garlic / elderflower vinaigrette **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

Jámon Iberico de Bellota (60 grams)

28.50

Brioche / pork belly / Imperial caviar / langoustine / bisque

39.00

Veal sweetbread / shiitake / cêpes

38.50

Wagyu Kagoshima Ribeye A5 BMS 11/12 (60 gram) from the Southbend grill

onion / black garlic / lemongrass - currysauce

57.50

Ribroast Holstein / duck liver sauce / duck liver (200 grams)

47.50

Strawberry / Verveine / Semolina

14.50 p.p.

Chocolate / Mocha ice cream / Passionfruit

14.50 p.p.

4 madeleines / cream

14.00

Selection of 5 cheeses from Van Tricht

18.50
