

# MENU

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Chef Alans recommendations! *(serves two people)*

143.00

6 dishes to share, including a selection of charcuterie.

## **Veal tartar**

Brioche / egg yolk creme / lobster mayonnaise / serrano ham Gran Reserva

## **Marinated Entrecote**

Asparagus / potato / aged cheese

## **Shortrib**

BBQ sauce / seabass Ceviche / fennel beurre blanc

## **Poussin**

Lentils / almond / poultry gravy

## **Lamb neck**

Green peas / artichoke / lamb gravy

## **Eggplant**

Tahine / pomegranate / smoked almonds **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

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**Jámon Ibérico de Bellota (60 grams)**

22.00

**Sweet onion Tarte tatin / foie gras / Granny Smith**

32.50

**Brioche / pork belly / Imperial caviar / langoustine / bisque**

39.00

**Wagyu A5 / mushroom XO (70 grams)**

64.00

**Ribroast Holstein / madeira (200 grams)**

42.50

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**Citrus / yoghurt / rhubarb ice cream**

14.50 p.p.

**Chocolate / hazelnut / buckthorn berry**

14.50 p.p.

**4 madeleines / cream**

11.50

**Selection of 5 cheeses from Van Tricht**

17.50

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