

# MENU

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Chef Alans recommendations! *(serves two people)*

135.00

6 dishes to share, including a selection  
of charcuterie.

## Chicory Tarte Tatin

duck liver / salted lemon

## Thinly sliced, raw entrecôte of Holstein

celeriac / Parmesan cheese

## Quail / parsley root

sauerkraut / sauce of poultry

## Check of wild boar

pumpkin / blackberry

## Grilled Butcher Steak

sweet onion / potato / oxtail / black garlic sauce

## Beetroot

maftoul / labneh / whey **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)**

21.00

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

37.50

**Wagyu ribeye A5 (50 grams) / mushroom XO / jus de veau**

39.50

**Ribroast Holstein / madeira**

17.50 per 100 grams

**Dry aged Beef Rib-eye / kohlrabi / verjus**

38.50

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**French Toast / pear sorbet / quince**

9.50 p.p.

**4 madeleines / cream**

10.00

**Selection of 5 cheeses from Van Tricht**

17.50

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