

# MENU

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## **Chef Alans recommendations! (*serves two people*)**

6 dishes, some to share, including a selection of charcuterie.

### **Brioche**

Beef sausage / Serrano Ham / Avocado crème

### **Butcher's steak**

Salted / Nori / Dashi

### **Beef Blade**

Potato / Smoked Eel / Kohlrabi

### **Pork Neck**

Cannelloni / 'Nduja / Romesco

### **Veal Ribeye**

Cantharel mushroom / Bone marrow / Tarragon

### **Sugar Snaps**

Green beans / Buttermilk / Maftoul **VG**

*143.00 per two persons*

*When you have any dietary wishes or allergies please inform us beforehand.*



# SPECIALS

our specials can be selected to extend your menu

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## **Jámon Iberico de Bellota (60 grams)**

28.50

## **Duck Liver Terrine**

Banyuls / Brioche / Quince

37.00

## **Brioche**

pork belly / Imperial caviar / langoustine / bisque

39.00

## **Veal sweetbread**

XO / Kohlrabi

38.50

## **Wagyu Kagoshima Ribeye A5 BMS 11/12 (60 gram)**

from the Southbend grill

onion / black garlic / mushroom sauce

57.50

## **Ribroast Holstein**

Madeira Sauce / duck liver (200 grams)

47.50

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## **Peach**

Ricotta / Pistachio / Citrus

14.50 p.p.

## **Chocolate**

Mocha ice cream / Passionfruit

14.50 p.p.

## **4 madeleines**

cream

12.50

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## **Selection of 5 cheeses from Van Tricht**

18.50