

Oysters

Gillardeau no. 3

apiece €5

with beurre blanc apiece €7

with caviar + €12

Caviar

Perle Imperial

10 grams €50

Iberico ham

€12

Bone marrow

€12

Escargots

per 6 €12

Allergies or dietary wishes? Please inform with our staff.

Foie gras

brioche - calvados vanilla sauce

€21

North Sea lobster

French fries – lettuce – hollandaise

€50

Tournedos Rossini

duck liver – truffle – madeira sauce

€42

Japanese Wagyu from the BBQ

120 grams

pommes dauphines

€65

Ribeye Spanish Black Angus from the BBQ

pan-fried potatoes - onions

€60

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Chef's surprise menu

		Incl wine pairing	Incl exclusive wine pairing
3 courses	€55	€83	€95
4 courses	€65	€109	€119
5 courses	€73	€118	€140
6 courses	€80	€132	€161
8 courses	€92	€160	€200
10 courses	€100	€180	€235

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3-course menu €49

Starters

Steak tartare

truffle – roseval chips

Steamed Scottish salmon

crispy potatoes – herb salad - hollandaise

Baked leek

chanterelles - shallot – parsley oil

Main courses

Entrecote from the BBQ

French fries – Belgian spinach - hollandaise

Seabass

risotto – broad beans – antiboise

Gnocchi

wild mushrooms – funghi porcini sauce – green asparagus

Desserts

Petit gâteau

caramelised apple – vanilla-caramel ice cream

Cheese platter +€6

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