

Aperitifs

€15 per glass

Champagne

Feneuil-Pointillart premier cru

Gin & tonic

Hendrick's – Fever Tree Mediterranean tonic

French 75

Classic champagne cocktail with a gin twist

French martini

vodka - raspberry liqueur – pineapple juice

Espresso martini

vodka – coffee liqueur – espresso

Oysters

Gillardeau no. 3

per piece €6

with beurre blanc per piece €8

with caviar + €8

Caviar

Asetra

10 grams €30

30 grams €75

50 grams €110

Iberico ham

€12

Charcuterie

€15 per person

€26 for 2 persons

€50 for 4 persons

Bone Marrow

€12

Escargots

6 pieces €12

Chef's menu

		with wine pairing	with exclusive wine pairing
3 courses	€55	€83	€95
4 courses*	€65	€101	€119
5 courses**	€73	€118	€140
6 courses***	€80	€132	€161
8 courses****	€92	€160	€200
10 courses*****	€100	€180	€235

Main and dessert are your choice.

Starters are fixed.

Each additional course includes an extra appetizer.

The chef's menu can be made fully vegetarian.

Allergies, dietary restrictions, or preferences? Please inform our staff. We will accommodate where possible.

Starters

North Sea Lobster

Dutch shrimp – beurre blanc

Bisque*

Mussels – scallop

Terrine of Foie Gras**

sourdough bread – grape jelly

Langouste***

Iberico ham – aioli

Steak Tartare****

truffle

Pan-Fried Sweetbreads*****

celeriac cream – morel sauce

Australian Wagyu*****

pommes dauphines

Tarte Tatin*****

shallot – goat cheese – mustard caramel sauce

Mains

Ribeye Spanish Black Angus from the BBQ

fried baby potatoes – spinach – mushrooms – red wine sauce

Rack of Venison

mashed potatoes – red cabbage – stewed pear – lingonberry sauce

Turbot

mashed potatoes – green asparagus – mustard cream sauce

Desserts

Petit grand dessert

Cheese Platter