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

Negroni

gin - Campari – red vermouth

Oysters

Gillardeau no. 3

per piece €6

with caviar + €8

Caviar

Asetra

10 grams €30

30 grams €75

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

The chef's menu can be made fully vegetarian.
Allergies, dietary restrictions, or preferences? Please inform our staff. We will accommodate where possible.

Starters

Tuna *avocado – yuzu dressing*
Shallot tarte tatin goat cheese – mustard caramel sauce
Confit de canard croquette roasted celeriac – garlic cream

Intermediates

Bisque *mussels – langoustini*
Celeriac soup *farmhouse brie*
Steak tartare *truffle – roseval chips*

Intermediates (from 5 courses and up)

Sweetbread *roasted celeriac purée - little gem - morel sauce*
North Sea lobster *asparagus - beurre blanc*
Pan-fried duck liver *red onion compote – XO cognac syrup*

Mains

Ribeye Black Angus from the BBQ *fries – spinach – wild mushrooms – hollandaise sauce*
Fish of the day *brandade – asparagus - honey tomatoes*
Short rib Black Angus *potato-shallot cream – pearl onions – baby carrots – port wine sauce*

Desserts

Crêpes Suzettes *vanilla ice cream – orange caramel sauce*
Crème brûlée
Cheesecake *pistachio*
Cheese platter *+€6*