

STARTERS

Yellowtail Hamachi / ajo blanco / cucumber / grapes	29
Chicory Tarte Tatin / king scallop / orange / ginger	37
Beef Tartare 'Choix du Boucher' / 'baby kys' oyster / brioche	29
Frogs' Legs / spinach / garlic	36

MAIN COURSES

*Served with a choice of vegetables and side dish of your choice, or choose our suggestion.
(Supplement of € 6 per extra side or vegetable)*

From the Mibrasa:

Catch of the day	market price
<i>Suggested pairing: Roasted and grilled pointed cabbage, XO sauce</i>	
Ibérico Bellota pork rack	37
<i>Suggested pairing: Charcoal-roasted king oyster mushroom, chimichurri</i>	
Veal Sweetbreads & Lobster / smoked bisque	65
<i>Suggested pairing: Charcoal-roasted king oyster mushroom, chimichurri</i>	
Game Suggestion	market price
<i>Suggested pairing: Sweet potato and beetroot mille-feuille</i>	
Beef fillet steak	49
with lobster béarnaise	65
<i>Suggested pairing: Butterhead lettuce, vinaigrette salée</i>	
'Butcher's choice' sirloin, 35-day dry-aged (for 2 persons)	59 pp
<i>Suggested pairing: Butterhead lettuce, vinaigrette salée</i>	
Choice of sauces: Béarnaise – red wine	

**Please let us know of any allergies or special requirements.
Prices in euro.**

VEGETABLE SIDE-DISHES

Charcoal-Roasted King Oyster Mushroom / chimichurri

Roasted and Grilled Pointed Cabbage / XO sauce

Sweet Potato & Beetroot Mille-Feuille / beetroot jus, verjus, pomegranate, apple compote

Butterhead lettuce / vinaigrette salé

SIDE DISHES

French fries

Potato mousseline

Potato Rösti / autumn truffle (*€ 8 supplement*)

DESSERTS

Crêpe Normande with Calvados cream and homemade vanilla ice cream	16
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Freshly churned vanilla ice cream with warm chocolate sauce	16
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Suggestion dessert	18
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Espresso martini	15
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Selection of matured cheeses by "Studio Smaak"	18
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