



MENU



STARTERS

Tomato with buttermilk panna cotta, laurel, watermelon and horseradish	12
Roasted leek with la ratte potato foam, caramelised hazelnut, breadcrumbs and cheese sauce	13
Steak tartare with pommes anna, egg yolk and bottarga	16
Scallops with pickled vegetables, aji amarillo, crispy corn and lardo	17
Dutch Yellowtail with black garlic, celeriac, shimeji mushroom and sauerkraut	18
Potato bread with burrata and lemon + red gamba carpaccio and trout eggs	14 +4

MAINS

Short rib with bok choy, celeriac, hazelnut oil and jus de veau	23
Catch of the day	Daily price
Artichoke with white beans, chanterelles, scallions and beurre blanc	21
Sea bass from the grill, beurre noisette, capers	45
Steak frites	26
Côte de Boeuf, bone marrow, shallot	12 per 100 gram

SIDES

Fries with Verlan sauce	6
Green salad	5
Seasonal vegetables	6

DESSERTS

Cheeseplatter	14
Millefeuille with crème suisse, prunes, vanilla ice cream	12
Chocolate mousse, chocolate sorbet and maldon	12

Please inform us about any allergies or dietary requests.