



# MENU

## A la Carte

## December Chef's Menu 60,-

### STARTERS

Steak Tartare - pommes anna - egg yolk - bottarga 16

Broccoli tartelette - bimi - musterd seeds - olive taggiasca 13

Scallops - shiso tempura - celeriac xo remoulade - beurre rouge 17

Roasted leek - la ratte potato foam - hazelnut - old dutch cheese 13

### MAINS

Roasted duck breast - beetroot - sechuan caramel - black berries - duck jus 24

Monkfish - langoustine - bisque - cavolo nero - la ratte 27

Celeriac millefeuille portobello - winter tuffle - vegetarian jus 23

Seabass from the grill 45

Cote de Boeuf 12 per 100 gram

### SIDES

Fries 6

Green salad 5

Brussel sprouts 7

### DESSERT

Baked Alaska - pure chocolate -coffee creme anglaise - white chocolate 13

Millefeuille - mulled pear - creme suisse - vanilla ice cream 12

Cheeses from Fromagerie Kef 14

Scallops - shiso tempura - celeriac xo remoulade - beurre rouge

Broccoli tartelette - bimi - musterd seeds - olive taggiasca

Roasted duck breast - beetroot - sechuan caramel - black berries - duck jus

Baked Alaska - pure chocolate -coffee creme anglaise - white chocolate

## December VEGETARIAN Chef's Menu 55,-

Roasted leek - la ratte potato foam - hazelnut - old dutch cheese

Broccoli tartelette - bimi - musterd seeds olive taggiasca

Celeriac millefeuille - portobello - winter tuffle vegetarian jus

Baked Alaska - pure chocolate - coffee creme anglaise - white chocolate

Cheeses from Fromagerie Kef + 10,-

*Please inform us about any allergies or dietary requests.*