



# MENU

## SMALL COURSES

### SCALLOPS



145

CELERY PUREE - ORIENTAL SAUCE  
- HAZELNUTS - KOHLRABI

### HALIBUT

145

RAW MARINATED - GRAPE - JALAPEÑOS  
- BASIL - PISTACHIOS

### CARPACCIO

135

TRUFFLE MAYO - PARMESAN - WALNUTS  
- BALSAMICO - ARUGULA

### BURRATA

125

RASPBERRY - TOMATOES - OLIVE OIL  
- PIMENT D' ESPELETTE - BASIL

## DESSERTS

### PLUMS IN MADEIRA

125

MARZIPAN ICE CREAM - DARK CHOCOLATE

### LEMON MOUSSE

125


VANILLA ICE CREAM - LEMON - WHITE  
CHOCOLATE

### ARLA UNIKA CHEESES


145

SWEET - CRISP

## SIDES

GREEN MIX SALAD 

45

TOMATO SALAD 

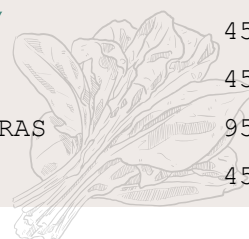
45

PAN SEARED FOIE GRAS

95

FRIES 

45



## MAIN COURSES

### WHITE FISH

365

STUFFED - BROCCOLI - CAULIFLOWER - ONIONS  
- SALMON ROE - MUSSEL SAUCE - HERBS

### PORK CHEEKS

285

ONION IN VARIATION - CARROT  
- PORK CRACKLINGS - POTATO - CRESS

### BEEF TENDERLOIN 220 G

395

TOMATOES - GARLIC - FRIES  
- MADAGASCAR PEPPER

### RIBEYE 350 G

395



TOMATOES - GARLIC - FRIES  
- BEARNAISE

### BEEF TARTATE

285

CAPERS - CORNICHONS - MUSTARD  
- QUAIL EGG YOLK - FRIES

## VEGETARIAN MAIN COURSE

### CELERIAC STEAK

285

WITH SEASONAL VEGETABLES





## SNACKS & APERITIF

BUBBLES & SNACKS	148
OYSTERS WITH PONZU	45
GREEN OLIVES - SALTED ALMONDS - ROOT CHIPS - MAYO	95
IBERICO - SALTED ALMONDS - CORNICHONS	165

## 3 COURSE SET MENU

### WHITE ASPARAGUS

POACHED EGG - BACON - HOLLANDAISE - CHIVES

### BEEF TENDERLOIN

ONIONS - ONION PURÉE - CHIVE MAYO - SAUCE MYSTERY - POTATO

### CRÈME BRÛLÉE

WHITE CHOCOLATE - SEA BUCKTHORN SORBET

MENU / WINE MENU 475,- / 275,-

