

ENGLISH

Allergen information available

STARTERS

TO GET STARTED

Bread | 8.5
Various types of bread, olive tapenade, hummus and salted butter

COLD STARTERS

Carpaccio | 10.75
Beef carpaccio with sunflower seeds, mesclun, Parmesan, red onion and truffle mayonnaise

Wadden Sole | 11.5
Gin-marinated cod fillet, orzo salad with dill, leek, sage meringue and orange aquafaba

Asian Steak Tartare | 10.5
Steak Tartare with a bao bun, marinated shallot, sweet and sour radish and a ponzu dressing

MAIN COURSES

Chef's Special | (Extra charge of +4 for a 3 or 4-course menu) **Day Price**
Alternating meat dish with matching garnish

Duck | 23
Duck breast fillet with grilled vegetables, roasted potatoes, chorizo-thyme croutons, beetroot jus and orange

Sole Fillet | 22.5
Pan-fried sole fillet with Lardo di Colonnata, carrot cream, marinated beetroot and beurre blanc with capers

Spring is in the air | 20
Stew of spring vegetables and baby potatoes, served with garlic bread and a fresh cucumber salad

Beef Skewer | (Extra charge of +4 for a 3 or 4-course menu) 24.5
Skewer with pili pili marinated beef steak, red onion and bell pepper, served with eggplant pommes duchesses and a salsa of mango, bell pepper, chili, lime and coriander

DESSERTS

Fruit and Flower | 9.5
Poached pear in elderflower with yogurt cream, vanilla ice cream, walnut honeycomb and passionfruit-mint syrup

Tiramisu | 9
Tiramisu with ladyfingers, vanilla custard, mascarpone mousse and red berries, with an injection of homemade cherry liquor

Sticky Toffee Pudding | 9.5
Moist date cake with salted caramel sauce, mandarin ice cream and butterscotch foam

Supplement skin on fries +3.5 - Supplement salad +3 - Extra mayonnaise +0.5
Supplement Loaded Fries with Truffle mayonnaise, Parmesan and rocket salad +6.5

CREATE YOUR OWN MENU

3-course menu 36.5
4-course menu 43.5
3-course tasting 43.5
TIP FROM THE CHEFF

An element of surprise

from 2 people 12
Let yourself be surprised and discover our starters **P-P**

WARM STARTERS

Soup of the day | 6.5

Greek Chicken | 10.5
Greek garlic chicken with fennel salad, marinated olives, apple and tzatziki

Man, man, man... How delicious! | 11
Spicy tuna burger with coriander, zucchini and red pepper on a brioche bun with wakame and chili crème fraîche

Feta | Vegan is also a possibility 11
Crispy Feta croquette with Cajun and thyme, roasted pepper, little gem lettuce and rhubarb-onion chutney

Share a mood, share some food

from 2 people (Extra charge of +4 for a 3 or 4-course menu) 26
Taste our main courses together **P-P**

All Veggie | Vegan 21
Filo pastry filled with jackfruit, bean sprouts, spring onion and hoisin sauce served with fresh and sour salad of rice, radish, broad beans and horseradish dressing

Roasted Porc | 21.5
Roasted Pork with a mustard-thyme rub, served with roasted cauliflower, oven-baked potatoes, black whisky sauce and grated nutmeg

Intense Flavour | 20.5
300g homemade beef burger with lettuce, tzatziki, tomato, red onion, cheese, bacon mayonnaise and skin on fries

Fish of the day | **Day Price**
Daily changing fish with matching garnish

Finishing touch

from 2 people 9.75
Be tempted by a tasting of desserts **P-P**

Cheese Platter | (Extra charge of +5 for a 3 or 4-course menu) 14
Four types of cheese with matching garnish

Coffee Complete | 8
One cup of coffee/tea with various homemade delicacies

Like to eat Vegan?



That's no problem! Besides choosing from the menu, you can ask for the vegan menu of the day!