

BITES

BREAD & DIPS V 6
Olive Oil . Whipped Butter

OYSTER 3PCS 12,50 - 6PCS 22
Elderflower . Espuma . Marinated Cucumber

CHICKEN WAFFLE 12,50
Caviar . Crème Fraîche

TEMPURA SHRIMP 9,50
Okonomiyaki Sauce . Kewpie Mayonnaise

SEARED OCTOPUS 11,50
Stracciatella . Red Pepper Cream . Roasted Pepper

CRISPY TRUFFLE EGG YOLK 9,50
On Mushroom

ARANCINI V 3PCS 7,50
Risotto Rice . Truffle . Panko

SIDES

TRUFFLE FRIES 8

SWEET-AND-SOUR BABY VEGETABLE SALAD 7,50

SPECIAL

CAVIAR 65
10 Grams of Royal Belgium Osetra, Blini, Crème Fraîche 16
+ 1 glass of Moët & Chandon Brut

CAVIAR 145
30 Grams of Royal Belgium Osetra, Blini, Crème Fraîche, 16
Chefs Signature Presentation

INTRO MENU

4 COURSE MENU - €59

Starter
Second Course
Main Course
Dessert

CHOOSE FROM THESE OPTIONS

STARTERS

SEARED SALMON FILLET
-
BURRATA V

SECOND COURSE

STEAK TARTARE
-
SCALLOP CEVICHE
-
SMOKED CARROT TARTARE V

MAIN COURSE

SEARED FLANK STEAK
-
WILD MUSROOM RISOTTO V
-
COD FILLET

DESSERT

PORNSTAR CHEESECAKE
-
CHOCOLATE BROWNIE



STARTERS

STEAK TARTARE 18,50
Honey-cured Egg Yolk . Shiso Leaf Tempura

SCALLOP CEVICHE 19,50
Grapefruit . Vadouvan Cream . Mustard Seed . Chili .
Coriander . Vanilla Salt

SMOKED CARROT TARTARE V 15
Honey-cured Egg Yolk . Pickled Shallot . Vinegar Gel
(vegan possible)

SEARED SALMON FILLET 15
Daikon . Dashi Broth . Spring Onion Oil

MAIN COURSE

COD FILLET 26
Leek Sushi . Peas Wasabi Cream . Bisque Foam

SEARED FLANK STEAK 27
Parsnip Cream & Fondant . Green Asparagus . Red Wine Jus

WILD MUSROOM RISOTTO V 23,50
Truffle Caviar . Sautéed Mushrooms

SLOW COOKED CÔTE DE BOEUF (2p) 42,50
Black Garlic Sauce . Bimi . Fondant Potatoes

DESSERT

PORNSTAR CHEESECAKE 8,50
Passion Fruit Jelly . Cream Cheese . White Chocolate Crumble .
Bastogne

CHOCOLATE BROWNIE 8,50
Pear Sorbet . Oreo Crumble

SCROPPINO 8,50
Lemon Sorbet Ice Cream . Vodka . Prosecco

CHEESE PLATE 19,50
Selection of Cheeses . Fig Bread . Fig Compote