

INTRO MENU

CHOOSE FROM THESE 2 OPTIONS

4 COURSE MENU - €64

Starter
Second Course
Main Course
Dessert

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5 COURSE MENU - €69

Starter
Second Course
Third Course
Main Course
Dessert

SPECIALS

OYSTERS Classic, Shallot Pearls. Pure.	4.75/PC
CAVIAR 10g or 30g Osietra · Blini · Crème Fraîche	65/145
BREAD Briljantje · Butter · Extra Virgin Olive Oil	7.50



STARTERS

SOUS-VIDE CHICKEN
Miso Chicken Jus · Yuzu Kosho · Crispy Chicken Skin · Daikon

BURRATA-ESPUMA 
Poached peach · Parmesan crisp · Black pepper

SECOND COURSE

LOBSTER TARTARE
Mandarin · Horseradish Cream · Spring Onion Oil · Atsina Cress

MUSHROOM GYOZA 
Black Vinegar Glaze · Bok Choy · Sesame Seeds

WAGYU CARPACCIO
Black Garlic · Soy Dressing · Daikon · Crispy Garlic

THIRD COURSE

SAFFRON RISOTTO 
Fennel · Lemon · Pine Nuts

SIDES

FRIES 	8
Skin-on fries · Mayonnaise	
add on: parmesan cheese and truffle mayo +2.50	
	8
LITTLE GEM 	
Pan-fried Little Gem · Beurre Noisette · Capers · Lemon · Chives	

MAIN COURSE

RIBEYE
Veal · Celeriac · Mushroom · Madeira Jus · Pickled Mustard Seeds

SEA BREAM
Bay Leaf Potato Mousseline · Charred Baby Leek · Champagne Beurre Blanc

PUMPKIN GNOCCHI 
Sage Beurre Monté · Spinach · Pumpkin Seeds · Affilla Cress

DESSERT

CHEESE CAKE
Port Syrup · Crumble

CHOCOLATE TRIO
Mandarin Sorbet · Dried Mandarin · Crumble