

APPETIZERS

Served all day

Snails in herb butter	13
Oeufs mayonnaise •	7
Zeeuwse Creuse oyster No.3 <i>per piece</i>	4
Pata negra 50 gr / 100 gr	10/19
Focaccia, pointed pepper, anchovies, gremolata •	8
Fried pumpkin, pomegranate, lime yogurt •	8
Cheese selection from L'Amuse •	15

LUNCH RECOMMENDATION

Rotating lunch dish, quick and in season

Steak tartare classic-style, green salad, fries	22,5
Beetroot and mushroom tartare, green salad, fries •	19

BIB GOURMAND MENU 🤖

Your host is happy to explain what our chef is serving today

Three course chef's menu	49,5
Four course chef's menu	62,5

SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
Potato mousseline with truffle	6

Allergies or dietary requirements? Let us know!

FROM THE KITCHEN

Choose à la carte or enjoy our Bib Gourmand menu

Steak tartare Thai-style, lime, fish sauce, cashew, sriracha	20
Ajo blanco, watermelon, wild garlic, tomato, prawns, pata negra	20
Galette, cœur de bœuf tomato, Lazuli, shallot soubise, olive •	18
Vol-au-vent, lobster ragout, shrimp, scallops, clams, basil	32
Legume salad, burrata, olive oil, lemon, mint, watercress •	18
Pâté en croûte, poultry, pistachio, chanterelles, truffle, rhubarb	19
Selection of starters from our menu <i>for 2 persons</i>	46

Mullet fillet, artichoke, clams, mushroom, eel, oyster sauce	28
Roasted cabbage, mushrooms, XO glaze, buttermilk sauce •	21
Risotto, porcini, BBQ asparagus, chanterelles, summer truffle •	23
Roasted Ibérico pluma, gnocchi, Padrón, cherry chimichurri	31
Free-range duck breast, nectarine, peas, verbena sauce	26
Scallops, apple, celery, lardons, herring caviar, hazelnut	36

Soft serve & toppings	8,5
Rhubarb, yogurt, meringue	10
Le Courchevel, crêpe, orange, Grand Marnier, cardamom ice cream	12
Omelette sibérienne, black sesame, raspberry, elderflower	13
Soufflé, 'hangop', cherries	14
Cheese selection from L'Amuse	15

SPECIALTIES

Crispy veal sweetbreads, peanuts, pineapple, pommes Pont-Neuf	34
Grilled beef rump, asparagus, chanterelles, summer truffle, jus	32
Oriental crab and crayfish soup, coconut, ginger, coriander	15

• These dishes are vegetarian or can be prepared as vegetarian