APPETIZERS
Served all day

Snails in herb butter	13
Oeufs mayonnaise •	7
Zeeuwse Creuse oyster No.3 *per piece*	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, fries, salad	22,5
Beetroot tartare, mushroom, fries, salad •	19

BIB GOURMAND MENU
Your host is happy to explain what our chef is serving today

Three course chef's menu	45
Four course chef's menu	55

SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
Pommes mousseline, truffle	7

Allergies or dietary requirements? Let us know!

FROM THE KITCHEN
Choose à la carte or enjoy our Bib Gourmand menu

Smoked lamb ham, hummus, tabbouleh, za'atar, spinach	19
Mackerel, fennel, cucumber, green apple, sour cream, dill	20
Roasted celeriac salad, chanterelles, walnut, truffle •	18
Lobster, watermelon, pata negra, samphire, vanilla	32
Gazpacho, pineapple tomato, feta, corn, jalapeño, coriander •	16
Mussels Normandy-style, cider, apple, bacon	18
Selection of starters from our menu *for 2 persons*	42

Skate wing, risotto, lemon, beans, asparagus, Parmesan	28
Caponata, fried zucchini flower, burrata, romesco sauce •	21
Artichoke, poivrade, pappardelle, chanterelles, Parmesan •	21
Roasted Ibérico pluma, gnocchi, bell pepper, chimichurri	28
Confit duck leg, nectarine, beetroot, verbena sauce	26

Soft serve & toppings	8,5
Clafoutis, cherry, verbena	10
Brioche, apricot, lemon thyme	10
Millefeuille, dark chocolate, raspberry	12
Soufflé, milk chocolate, hazelnut, cassis *to share*	16
Cheese selection from L'Amuse	15

SPECIALTIES

Quail pie, corn chicken, pistachio, chanterelles, herb salad	21
Bouillabaisse, saffron, pesto, rouille	29
Roasted picanha, asparagus, truffle mousseline, chanterelles	27

• These dishes are vegetarian or can be prepared as vegetarian