Gillardeau oyster	7
Zeeland creuse à la flambadou, beef fat, pangrattato	7
Beignet, smoked trout roe, crème fraîche	7
Grilled chicken wing, ranch sauce, oregano	7
Tartelette of Kamut, grilled chanterelle, smoked Munster foam	6
Pumpkin, piel de sapo, white asparagus, jasmine oil	22
Tomato, strawberry, bee pollen, lemon thyme, herbs from our rooftop garden	24
Duck heart, preserved cherries, huacatay, anticucho	24
Squid, cabbage, gochujang, guanciale, smoked pork belly broth	25
Sea bass grilled Basque-style, garlic pil-pil sauce	42
Grilled quail, lobster sauce, wild rose, mint	55
Dry-aged ribeye of Simmental beef, Béarnaise sauce *300g*	86
French fries, Kewpie mayonnaise, smoked ketchup	7
Grilled rigatoni, aged Gouda cheese foam	8
Butter lettuce salad, elderflower vinaigrette, herbs from our rooftop garden	8
Cheese platter, selection of three	21
Apple, parsnip, cardamom, almond	18
Cookies & Cream, Alpaco Ecuador 70%	22

Chef's menu

Pumpkin, piel de sapo, white asparagus, jasmine oil
Duck heart, preserved cherries, huacatay, anticucho
Squid, cabbage, gochujang, guanciale, smoked pork belly broth *
Grilled quail, lobster sauce, wild rose, mint
Apple, parsnip, cardamom, almond

Menu	90 / 115 *
Wine pairing	63 / 80 *
Soft pairing	40 / 50 *