



À la carte

Radicchio pistachio, rose, fig leaf	19,5
Celtuce seaweed, miso, elderflower	20
Lobster blood orange, lovage, Gewürztraminer	32
Oosterschelde oyster buttermilk, dill, horseradish	20
Squid cabbage, gochujang, guanciale	22,5
Jerusalem artichoke terrine walnut, 'Remeker' cheese, sakura	23
Bara sweetbread, tomatillo, celtuce, yuzu	24,5
Quail butter chicken sauce, wild garlic, green tomato	28

Bites

Gillardeau oyster	7
Zeeland creuse à la flambadou, beef fat, pangrattato	7
Mochi alla puttanesca	6
Duck heart anticucho, tamarind, lime	7
Mussel 'croquette', aji amarillo, pimenton 2 pieces	6



Chef's Menu

Radicchio - rose - fig leaf

Oosterschelde oyster - buttermilk - dill

Squid - cabbage - gochujang *

Potato noodle - smoked Munster - truffle *

Quail - butter chicken sauce - wild garlic

Nashi pear - meadowsweet - pollen

4 courses (*lunch only*) 75 p.p

6 courses 105 p.p. *

wijnarrangement 57 / 85 *

soft pairing 40 / 60 *

Fire specialties

Sea bass 40
grilled Basque-style with garlic pil-pil sauce

Hanger steak 300g 45
served with béarnaise sauce

Dry-aged Simmentaler ribeye 300g 85
served with béarnaise sauce

'Baambrugs' pig 300g 35
dry-aged saddle, chimichurri, epazote

Tomahawk steak Gasconne daily rate
herb butter, hollandaise sauce

Desserts

French toast 15
cinnamon, lemon, tuille

Nashi pear 15
meadowsweet, pollen, hay

Rice 15
soy, carrot, five spice

Cheese platter 18
selection of three

Sgroppino 12,5
mandarin, Frangelico

Affogato 8,5

All dishes and prices are subject to change