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|--|----|
| 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  |
| Green asparagus, citrus, kombu   | 6  |
| <br>   |    |
| Yellow gazpacho, assorted crudités, rose, lovage                             | 22 |
| Tomato, strawberry, bee pollen, lemon thyme, herbs from our rooftop garden   | 24 |
| Smoked trout from 't Smallert, zucchini, huacatay, citrus                    | 24 |
| Squid, cabbage, gochujang, guanciale, smoked pork belly broth                | 25 |
| <br>   |    |
| Sea bass grilled Basque-style, garlic pil-pil sauce                          | 42 |
| Lobster tail, roasted chicken and cassia jus, shokupan                       | 55 |
| Dry-aged ribeye of Simmental beef, Béarnaise sauce 300g                      | 86 |
| <br>   |    |
| 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  |
| <br>   |    |
| Cheese platter, selection of three   | 21 |
| Raspberry, black sesame, seaweed   | 18 |
| Cookies & Cream, Alpaco Ecuador 70%  | 22 |

### **Chef's menu**

Yellow gazpacho, assorted crudités, rose, lovage  
Smoked trout from 't Smallert, zucchini, huacatay, citrus  
*Squid, cabbage, gochujang, guanciale, smoked pork belly broth \**  
Lobster tail, roasted chicken and cassia jus, shokupan  
Raspberry, black sesame, seaweed

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