



À la carte

Yellow beet likama spices, green apple, almond	17
White asparagus lambada strawberry, sambal matah, coconut vinaigrette	19
Trout elstar apple, Belle the Fontenay, algae	19
Langoustine field mushroom, coconut bisque, green herbs	18
Fennel pomme orange, fermented vegetables beurre blanc	18
Squid cabbage, gochujang, guanciale	15
Cod fish Chinese broccoli, salted lemon, trout egg sauce	17
Jerusalem artichoke terrine walnut, 'Remeker' cheese, sakura	21
Bara sweetbread, tomatillo, green asparagus, yuzu	22
Lamb saddle aubergine, rose, za'atar	22

Fire specialties

Served with potatoes in butter sauce & grilled vegetables

Stuffed quail morels, purslane, wild garlic sauce	40
Catch of the day grilled on the fire with pil-pil sauce	daily rate
Dry aged Simmental ribeye 300gr served with jus de veau	85



Chef's Menu

Trout - elstar apple - Belle de Fontenay

White asparagus - oyster - woodruff

Squid - cabbage - gochujang

Lamb saddle - aubergine - rose

Rhubarb - buckwheat - horseradish

€ 80 p.p

wine pairing € 60

soft pairing € 45

Desserts

Corn crème caramel	11
brown butter ice cream, passionfruit	
Pavlova	15
rabarber, buckwheat, horseradish	
Cheese platter	18
selection of three	
Affogato	8,5

All dishes and prices are subject to change