

DRINKS *menu*

MENU

WINE *menu*

Share your **EXPERIENCE**

OPTIONAL

Upon arrival or as an accompanying dish

3,5
per piece

Oysters on ice (min. 2 per order)

Mignonette sauce, Asian dressing, lemon, chive oil

AMUSE

Daily selection by the chef

Cava Palau Gazo Brut, Spain

★ Veuve Clicquot Réserve Cuvée, France

STARTERS

Salmon tartare ★ Avocado cream, trout roe, chives, citrus oil

Burrata ▲ Charred leek, chive cream, roasted hazelnuts, crispy sourdough

Beef carpaccio ★ Truffle mayonnaise, parmesan, roasted pine nuts, arugula

Sierra Noble Sauvignon Blanc, South-Africa

★ Sauvignon Blanc Hakari, Chili

▲ Chablis "Vieilles Vignes" Domaine Gautheron, France

INTERMEDIATE *course*

Dutch shrimp bisque

Lemon-dill cream, fennel, poached shrimp, beurre monté

Bon Plaisir Chardonnay, France

★ Chenin Blanc "Sur Lie", South-Africa

MAIN courses

- Entrecôte & fries ★ Béarnaise sauce, green salad, homemade fries
- Cod fillet ▲ Potato mousseline, mustard-dill sauce, seasonal vegetables
- Spinach and ricotta ravioli ■ Roasted pumpkin, sage butter, sage crisp, parmesan

Sanziana Pinot Noir, Romania

★ Cabernet Sauvignon California Roots, United States

▲ Riesling Van Volxem, Germany

■ Chardonnay Domaine Doriac, France

DESSERT

- Chocolate tart ★ Ganache, crème anglaise, red berries, crispy chocolate tuile

Lunatico Primitivo, Italy

★ Primitivo Riserva Conte di Campiano, Italy

★ Rioja Reserva Viña Herminia, Spain

CHEESE PLATTER

Selection of cheeses and nuts chosen by the chef

Port Tawny, Zellers & Co, Portugal

Port Ruby, Zellers & Co, Portugal

Pairing wine

★▲■

 Premium wine

3-COURSE <i>dîner</i>	Amuse, starter, main course, & dessert	29,5
4-COURSE <i>dîner</i>	Amuse, starter, intermediate course, main course, & dessert	38,5
5-COURSE <i>dîner</i>	Amuse, starter, intermediate course, main course, dessert, & cheese platter	42,5