

Menu

Amuse from the chef

Pulpo (inkfish)
Pickle | Kimchi

Bruschetta
Mushrooms | Chestnut cream

Steak tartare
Potato Mille-Feuille | Red Port sirup

Red Snapper
Kafir Lime

Ravioli Celeriac
Mushrooms | Creamy Truffle Sauce

Flat Iron Steak
Parmentier | Jus de Veau*

Seabass en papillote
Seasonal Vegeta-

Deer
Jus | Pommes Fondant*

* Main courses are served with French fries and salad

Chocolate Brownie
Crème Anglaise

Cheese Platter
3 Types of cheese | Bread | 'Rinse' apple syrup
(+ €5,00)

3-courses | €39,50

4-courses | €48,50

3-course wine pairing | €19,50

4-course wine pairing | €24,50