

- DINNER -

17:00 to 22:00

- Starters -

OYSTERS, Bisque Hollandaise, celery (4 pieces)

CEVICE OF WHITE FISH, jalapeño foam, avocado, apricot

CHARRED LEEK, spiced oyster mushroom, apple onion cream (vegan)

BETROOT, sour cream, dill, smoked mackerel (vegan option)

HOMEMADE BRESAOLA CARPACCIO, anchovies, parmesan, rocket, hazelnut

- Main courses -

OCTOPUS, fried potato puree, pepper, silver onion

CONFIT OF DUCK LEG, sweet potato, hoison duck jus, chilli pepper

BLONDE D'AQUITAINE, smoked mashed potatoes, leeks, kale,

wild mushrooms, pepper sauce +5

RAMEN, miso broth, BBQ paksoi, glazed fried tofu, chili oil (vegan)

- Desserts -

GRILLED BANANA, caramel, brown butter crumble, lemongrass icecream
(vegan option)

CREME BRULEE, goat cheese, Savah liqueur, almond crumble, raspberry gel

TIRAMISU, amaretto, cocoa

TWO CHEESES, compote, fruit bread +2.5

Menus:

Three course menu (appetizer main dessert) 40 Wine arrangement +19
Four course menu (2 appetizers main dessert) 48 Wine arrangement +22
Sourdough bread with tapenade included with each menu

A La Carte:

Appetizer 14 Main course 23 Dessert 10
Sourdoughbread with tapenade 3,5 per person

All our bread is from our own bakery
If you have an allergy please let us know