

MENU

CHEF'S MENU

Let our kitchen brigade surprise you with our seasonal favorites. If you are allergic or on a diet? Please let us know.

THREE-COURSE appetizer main course dessert	49
THREE-COURSE appetizer entremet main course	52
FOUR-COURSE appetizer entremet main course dessert	59
FIVE-COURSE appetizer entremet entremet main course dessert	69

HFSLG PACKAGE

A fully provided evening.

FOUR-COURSE appetizer entremet main course dessert including water wine coffee friandises	99
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CLASSICS

APPETIZERS

STEAK TARTAR egg yolk brioche sweet and sour	17
NORWEGIAN SALMON caviar crème fraîche potato blini	24

MAIN COURSES

STEAK TARTAR XXL egg yolk brioche sweet and sour	24
TOURNEDOS beef red port gravy	45
Supplement fried foie gras	12
RISOTTO shaved truffle egg yolk Parmesan	32

WINE PACKAGE

Would you like to choose the wine yourself? Please feel free to ask for our wine list.

TWO GLASSES	17
THREE GLASSES	26
FOUR GLASSES	34
FIVE GLASSES	42

A LA CARTE

APERITIF

OYSTER FROM YERSEKE classic | chef special

p.p. 5,5

PATA NEGRA

16

APPETIZERS

RIB-EYE marble | duck liver | fig

26

TUNA two preparations | dashi | kimchi

18

CRAYFISH fennel | green apple | beurre blanc

17

GOAT CHEESE creamy | beet | crumble

16

WILD TOMATO aspic | balsamic | mascarpone

16

ENTREMETS

FENNEL SOUP clams | sea vegetables | roll

17

IBERICO tonka beans | bell pepper | popcorn

20

MAIN COURSES

CALF morels | potato | seasonal vegetables

28

DUCK BREAST strawberry | olive | duck thigh

30

FISH OF THE DAY seasonal vegetables | beurre blanc

28

SEA BASS couscous | orange | red pepper

28

TARTE TATIN red onion | beurre rouge | balsamic

18

SIDE DISHES

FRESH FRIES homemade mayonnaise

4,5

FRESH FRIES truffle mayonnaise | Parmesan

5,5



Do you have an allergy?
Scan the QR code
for all information

