

A la carte

Steak & Frites (150 grams)

[150 grams of steak aged in our own ageing cabinet]
served with French fries, salad and herb hollandaise

26

Australisch Wagyu bavette (150 grams)

served with French fries, salad and chimichurri

39

Baked Lettuce (V)

burrata – basil – pinenuts – orange & yuzu vinaigrette

16

Kritharaki (V)

feta – enoki – sea vegetables – olive oil

18

- Desserts -

Cherries

cookie dough icecream – cremeux – almonds

9

Blackberries

honey / yoghurt / caramel

9

Assortiment cheeses from the 'Kaasatelier'

grapes / nuts / raisinbread

14

Our chefsmenu - 4 courses suprisemenu

30

[Only available by table - on tuesday, wednesday and thursday]



Humeur van de chef

Corvina

burrata – pata negra – radish – passionfruit – cucumber

✂

Langoustine, crayfish & crab (5)

croquette – peach – asparagus – yellow curry

✂

Mullet (4)

mussels – fennel – samphire – artichoke – green olive – foam of young garlic

✂

Veal (6)

ravioli – foie gras – soybeans – beetroot – sambai – jus de veau

✂

Black Angus picanha (from our own dryaged cabinet)

zucchini – broccoli – watercress – chickengravy – chimichurri

✂

Cherries

cookie dough icecream – cremeux – almonds

Try the whole 6 course menu for 65€

bites and amuses included

6 courses 65€

5 courses 55€

4 courses 45€

3 courses 38€

extra course: cheese off the kaasatelier 14€

Our kitchen works with allergens, ask our employees for more information.

