



SEASONAL MENU

SNACKS

Hummus
crispy chickpeas - chili romesco (🌱)

Smoked salmon
smoked cream cheese - cucumber - dill (L)

Crispy pork belly
spicy sauce - sesame - pickled onion -
wasabi mayo - coriander

MAIN COURSE

Breast of guinea fowl
mushroom stuffing (G, L)

SIDE ORDERS

Cabbage salad
apples - sunflower seeds - coarse grain mustard (V)

Caesar salad
romaine lettuce - Gran cheese - croutons (G*, L)

Fried potatoes
herb butter - lemon (L)

SAUCE

Port sauce (L)

325

WITH DESSERT

White chocolate parfait
Miso caramel - broken gel -
sesame cookie (G, L, V)

395

SHARING MENU

SNACKS

Pimientos Padróns
sea salt - grilled lemon (🌱)

Smoked salmon
smoked cream cheese - cucumber - dill (L)

Carpaccio of beef
hazelnuts - Gran cheese -
green herbs (L*, N*)

MAIN COURSE

Rib-eye
Uruguay - grain fed

Breast of guinea fowl
mushroom stuffing (G, L)

SIDE ORDERS

Cabbage salad
apples - sunflower seeds - coarse grain mustard (V)

Caesar salad
romaine lettuce - Gran cheese - croutons (G*, L)

Pommes frites (🌱)

SAUCE

Béarnaise (V)

Pepper sauce (L)

DESSERT

White chocolate parfait
Miso caramel - broken gel -
sesame cookie (G, L, V)

475

OPTION MENU

SNACKS

Hummus
crispy chickpeas - chili romesco (🌱)

Searred tuna
soy/lime - avocado -
sesame - coriander

Crispy pork belly
spicy sauce - sesame - pickled onion -
wasabi mayo - coriander

MAIN COURSE

Rib-eye steak 275 gr.
Uruguay - grain fed

Or

Beef tenderloin 220 gr. +30
Denmark - organic

SIDE ORDERS

Green beans
mustard dressing - red onion - parsley (V)

Caesar salad
romaine lettuce - Gran cheese - croutons (G*, L)

Pommes frites (🌱)

SAUCE

Pepper sauce (L)

Béarnaise (V)

DESSERT

White chocolate parfait
Miso caramel - broken gel -
sesame cookie (G, L, V)

495

DRINKS MENUS

DRINKS MENU 1

Apéritif

Wine menu – house choice
Served ad libitum during dinner

Water
Sparkling and still

385,- PR.PERSON

DRINKS MENU 2

Apéritif

Wine menu – middle class level
Served ad libitum during dinner

Water
Sparkling and still

585,- PR.PERSON

DRINKS MENU 3

Apéritif

Wine menu – middle class level
Served ad libitum during dinner

Water
Sparkling and still

½ pitcher of cocktail per person

725,- PR.PERSON