

An identical menu must be pre-ordered for the whole table.
All dishes are served, unless a choice is indicated

Menus are valid between 12-11-25 to 23-12-25



SEASONAL MENU

SNACKS

Duck croquette
Padrón peppers -
caramellized apple chutney (G, L)

Gravadlax
horseradish cream -
pumpkin - kale (L*)

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

MAIN COURSE

Roasted duck breast
carrot - Szechuan pepper -
citrus - honey

SIDE ORDERS

Red cabbage & endive salad
clementine - walnut crunch -
wholegrain mustard (N*)

Potato compôte
browned butter -
hazelnuts - cress (L, N*)

SAUCE

Duck jus
(L)

DESSERT

Panna cotta
cherries - almonds (L, N*)

395

OPTION MENU

SNACKS

Gravadlax
horseradish cream -
pumpkin - kale (L*)

Seared tuna
soy/lime - avocado -
sesame - coriander

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

MAIN COURSE

Rib-eye steak 275 gr.
Uruguay - grain-fed

Or

Beef tenderloin 220 gr. + 30
Uruguay - grain-fed

SIDE ORDERS

Caesar salad
Romaine lettuce - pointed cabbage -
parmesan - croutons (L, G*)

Green beans
mustard dressing -
red onions - parsley

French fries

SAUCE

Pepper sauce (L)

Béarnaise sauce

DESSERT

Panna cotta
cherries - almonds (L, N*)

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