

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

SUNDAY TO THURSDAY		
SEASONAL MENU	CHRISTMAS MENU	OPTION MENU
<div>SNACKS</div> <div><div>Duck croquette with padrón peppers caramelised apple chutney (G, L)</div><div>Cured salmon horseradish cream - pumpkin - kale (L*)</div><div>Crispy pork belly spicy sauce - sesame - pickled onions - coriander</div></div> <div>MAIN COURSE</div> <div><div>Roasted chicken breast carrot - garlic - citrus zest - thyme</div></div> <div>SIDE ORDERS</div> <div><div>Caesar salad romaine - pointed cabbage - parmesan - croutons (L, G*)</div><div>Potato compote browned butter - hazelnuts - garden cress (L, N)</div></div> <div>SAUCE</div> <div><div>Pepper sauce (L)</div></div> <div>295,- PER PERSON</div>	<div>SNACKS</div> <div><div>Duck croquette with padrón peppers caramelised apple chutney (G, L)</div><div>Cured salmon horseradish cream - pumpkin - kale (L*)</div><div>Crispy pork belly spicy sauce - sesame - pickled onions - coriander</div></div> <div>MAIN COURSE</div> <div><div>Roasted duck breast carrot - Szechuan pepper - citrus - honey</div></div> <div>SIDE ORDERS</div> <div><div>Red cabbage & endive salad clementine - caramelised walnuts - grainy mustard (N*)</div><div>Potato compote browned butter - hazelnuts - garden cress (L, N)</div></div> <div>SAUCE</div> <div><div>Duck jus (L)</div></div> <div>DESSERT</div> <div><div>Panna cotta cherries - almonds (L, N*)</div></div> <div>395,- PER PERSON</div>	<div>SNACKS</div> <div><div>Cured salmon horseradish cream - pumpkin - kale (L*)</div><div>Seared tuna soy & lime - avocado - sesame - coriander</div><div>Crispy pork belly spicy sauce - sesame - pickled onions - wasabi mayo - coriander</div></div> <div>MAIN COURSE</div> <div><div>Rib-eye steak 275 g Uruguay - grain-fed</div><div>Or</div><div>Beef tenderloin 220 g (+30) Uruguay - grain-fed</div></div> <div>SIDE ORDERS</div> <div><div>Caesar salad romaine lettuce - pointed cabbage - parmesan - croutons (L, G*)</div><div>Green beans mustard dressing - red onion - parsley (V)</div><div>French fries</div></div> <div>SAUCE</div> <div><div>Pepper sauce (L)</div><div>Béarnaise sauce</div></div> <div>DESSERT</div> <div><div>Panna cotta cherries - almonds (L, N*)</div></div> <div>495,- PER PERSON WITH RIB-EYE 525,- PER PERSON WITH TENDERLOIN</div>

DRINKS MENUS		
DRINKS MENU 1	DRINKS MENU 2	DRINKS MENU 3
<div>Apéritif</div> <div><div>Wine menu – house choice Served ad libitum during dinner</div></div> <div>Water Sparkling and still</div> <div>385,- PR.PERSON</div>	<div>Apéritif</div> <div><div>Wine menu – middle class level Served ad libitum during dinner</div></div> <div>Water Sparkling and still</div> <div>585,- PR.PERSON</div>	<div>Apéritif</div> <div><div>Wine menu – middle class level Served ad libitum during dinner</div></div> <div>Water Sparkling and still</div> <div>½ pitcher of cocktail per person</div> <div>725,- PR.PERSON</div>