



LUNCH

SAKU TUNA

RED RADISH - AVOCADO - YUZU - DASHI

VEAL

BBQ LEEK - BLACK GARLIC - SMOKED POTATO - QUINOA

OR

FISH OF THE DAY

COCKLES - CHICORY - GREEN MUSTARD - BOTTARGA

TANGERINE

BLOOD ORANGE - SESAME - STAR ANISE

OR

ASSORTED CHEESE & GARNISH

CHEF'S CHOICE

+ SUPPLEMENT € 5

Quick lunch € 35

Main course, selected wine, waters

Business lunch € 55

Main course and dessert

Apero of the house, selected wine, waters & coffee

2-course Menu € 35

Starter and main course

With selected wines € 50

Selected wines, waters & coffee € 60

3-course Menu € 45

With selected wines € 60

Apero of the house, selected wines, waters & coffee € 75

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DO YOU HAVE ANY ALLERGIES? PLEASE INFORM US!
UPWARD OF 5 PEOPLE WE KINDLY REQUEST YOU TO SELECT FROM OUR MENU CHOICES



DINER

SEA BASS

BUTTERNUT - PASSIONFRUIT - SQUID - CHILI

*SCALLOPS

CHICORY - GREEN MUSTARD - MIMOLETTE - BERGAMOT

***KING CRAB

BBQ LEEK - PIG TROTTER - TRUFFLE - LEMON

CHALLANS DUCK

CELERIAC - CHERVIL ROOT - LAVAS - ASIAN PEAR

CHOCOLATE

PEANUT - PRALINE - CARAMEL - VANILLE

**TANGERINE

BLOOD ORANGE - SESAME - STAR ANISE

3-Course Menu € 45

*Not available on Saturday

With selected wines € 60

With water and coffee € 55

All In: Cava, selected wines, waters and coffee € 75

Suppl. Champagne € 5

Suppl. Gin-Tonic of the house € 5

*4-Course Menu € 65

With selected wines € 87,50

With water and coffee € 75

All In: Cava, selected wines, waters and coffee € 95

Suppl. Champagne € 5

Suppl. Gin-Tonic of the house € 5

**5-Course Menu € 80

With selected wines € 100

With water and coffee € 90

All in: Cava, selected wines, waters and coffee € 110

Suppl. Champagne € 5

Suppl. Gin-Tonic of the house € 5

***6-Course Menu € 95

With selected wines € 115

With water and coffee € 100

All in: Cava, selected wines, waters and coffee € 125

Suppl. Champagne € 5

Suppl. Gin-Tonic of the house € 5

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STARTERS

SAKU TUNA € 24
RED RADISH - AVOCADO - YUZU - DASH

SEA BASS € 28
BUTTERNUT - PASSIONFRUIT - SQUID - CHILI

KING CRAB € 35
BBQ LEEK - PIG TROTTER - TRUFFLE - LEMON

CARPACCIO OF HOLSTEIN € 32
PRAWN - TONBURI- CORIANDER- ALGAE

PLEASE INFORM US IN ADVANCE IF YOU HAVE ANY ALLERGIES
ON FRIDAY TO AVOID LONG WAITING TIMES WE KINDLY ASK
TO ORDER A STARTER AND MAIN COURSE
A LA CARTE IS NOT AVAILABLE ON SATURDAY



MAIN COURSES

MONKFISH € 40

KOKKELS - CHICORY — GREEN MUSTARD - MIMOLETTE

CHALLANS DUCK € 40

CELERIAC - CHERVIL ROOT - LAVAS - ASIAN PEAR

HOLSTEIN FILET € 50

BLACK SALSIFY - PARSLEY - TRUFFLE - FOIE GRAS

TURBOT WITH FISHBONE € 45

RISOTTO - ALGAE - LEMON - LOBSTER

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