

Menu de chef

2 course	37,95
3 course	44,95
3 course (no dessert)	47,95
4 course	54,95
4 course (no dessert)	57,95
5 course	64,95
6 course	72,95

Wine by the glass 8,-
Includes amuse bouche and bread service

Salads

Caesar grilled chicken ~ Parmesan ~ egg ~ anchovies ~ croûton	17
Tuna tataki chimmichurri ~ jalapeño ~ avocado ~ crispy noodle	18
Beef teriyaki tenderloin grass fed ~ shiitake ~ crispy onion ~ corn	18

Lunch dishes

Seafood bisque lobster fish soup ~ prawn ~ daycatch ~ scallop	18
Steak tartare picalilly ~ cornicons ~ quail egg ~ truffle	16
Beef carpaccio Parmesan ~ rocket lettuce ~ truffle	17
Tuna tartare avocado ~ miso ~ yuzu	16
Grilled beef tenderloin grass fed ~ jus de veau ~ handcut fries ~ salad	35
Tarbot filet hollandaise ~ handcut fries ~ salad	35

Brioche toast

Avocado caprese buratta ~ frozen tomato ~ basil ~ guacamole	17
Benedict salmon smoked ~ poached egg ~ hollandaise ~ chives	18
Chicken teriyaki mushroom ~ baby corn ~ crispy onion ~ sesam	17

Bites To share or start

Môr Irish oyster raspberry vinaigrette or oriental	€ 5
Jamon Iberico Pata negra cebo ~ 60 grams	€ 15
Argentinean tiger prawn garlic ~ pepper	3 or more €15
Spicy sticky gamba sriracha dip	3 or more €12
Toast cannibale brioche ~ fresh truffle ~ steak tartare	3 or more €15
Gyoza rendang sesam ~ miso ~ sping onion	3 or more €12
Gyoza pumpkin spice (v) sesam ~ miso	3 or more €12
Taco ceviche cod tartare ~ tigermilk	3 or more €15
Yakitori wagyu skewer	2 or more €15
Tuna sashimi pizza style ~ wasabi ~ almonds	€18
Tartufo pizza style ~ fresh truffle ~ mushroom	€18
Sourdough bread grassbutter ~ Maldon salt ~ 1st press olive oil	€ 4
French fries handcut ~ Parmesan ~ truffle mayonaise	€ 6

Ask for dessert menu..

