

CHEF’S MENU

4/5* COURSES60/70

- Tomato - feta - celery - togarashi
- Mackerel - avocado - cucumber - yoghurt
- Black Angus - eggplant - Madeira - sumac
- Cheese from Kaasfort - nut bread - quince - almonds*
- Rhubarb - tarragon - oats - yoghurt

4/5* COURSES VEGETARIAN60/70

- Tomato - feta - celery - togarashi
- Yellow beetroot - stracciatella - pistachio - blackberry
- Red pointed cabbage - tahini - hazelnut - crispy chili
- Cheese from Kaasfort - nut bread - quince - almonds*
- Rhubarb - tarragon - oats - yoghurt

WINE PAIRING45/55

Discover a selection of wines, carefully curated by our sommelier. Each wine has been thoughtfully chosen to perfectly complement and elevate the flavors of our dishes.

Allergies or dietary needs? Scan the QR code on the back of the menu and let us know!

A LA CARTE

STARTERS

- Hamachi - mango aqua chili - jalapeño - corn18
- Veal tartare - capers - red onion - Manchego17
- Yellow beetroot - stracciatella - pistachio - blackberry14

MAINS

- Monkfish - mussel - black beans - beurre blanc28
- Corn-fed chicken - pommes Anna - pea - tarragon28
- Black Angus - eggplant - Madeira - sumac28
- Red pointed cabbage - tahini - hazelnut - crispy chili24

TO SHARE

- Sea bass - beurre blanc - samphire - lemon60
- Côte de Boeuf - bone marrow - salsa - per 100g14

SIDES

- Fennel - tahini - balsamic - hazelnut9
- Bell pepper - feta - beurre noisette - dill9
- Romaine lettuce - salsa verde - apple - buckwheat9
- Fries - chipotle mayonnaise6

DESSERTS

- Rhubarb - tarragon - oats - yoghurt ice cream14
- Champagne - raspberry - pistachio - white chocolate14
- Cheese from Kaasfort - nut bread - quince - almonds18