

STARTERS

OYSTERS WITH MIGNONETTE AND LEMON	FROM € 4 EACH
BEETROOT TARTARE WITH FLATBREAD, BLUEBERRIES, CRÈME FROM SUNFLOWER SEEDS AND HIBISCUS HARISSA	€ 9.5
PORTOBELLO WITH GOAT CHEESE, SPINACH AND PANKO	€ 11
SMOKED CARPACCIO WITH PICKLED CARROT, PICKLE, CROUTON AND A HORSERADISH MAYONNAISE	€ 12.5
PRAWN CEVICHE WITH GRILLED PRAWN, MANGO GEL AND A PASSIONFRUIT DRESSING	€ 13.5
PARSNIPSOUF WITH ROASTED MACADAMIA	€ 9

SIDES

FRIES WITH TARTAR SAUCE	€ 5
GREEN SALAD	€ 5
MIXED VEGETABLES	€ 5

MAINS

GNOCCHI WITH DUXELLE, SLOWLY COOKED OYSTER MUSHROOM, CHESTNUT CREME, PARMESAN CRISP SAGE AND A GRAVY FROM PORCINI MUSHROOMS	€ 19.5
CONFIT DE CANARD WITH PARSNIP CREME, SAUERKRAUT, LEEK COOKED IN MISOBUTTER, CHICKENSKIN CRISP AND GRAVY FOIE D'CANARD	€ 22
RISOTTO MET POMPOEN, CAVOLO NERO, SCAMORZA EN WALNOOTCRUMBLE	€ 19.5
CATCH OF THE DAY WITH CABBAGE ROLLS AND CRISPS, PINE NUTS AND BEURRE NOISETTE HOLLANDAISE	DAILY PRICE

TO SHARE FOR TWO

CÔTE DE BOEUF (800GR.) WITH FRIES, GREEN SALAD WITH PICKLED VEGETABLES AND BÉARNAISE SAUCE	€ 32.5 P.P.
WITH WILD MUSHROOMS	€ 5.5

DESSERTS

CHEESES FROM KEF WITH ONIONCOMPOTE, PEAR SYRUP AND TOAST	€ 13.5
PUFF PASTRY TARLET STUFFED WITH CREME PATISSIER WITH POACHED PLUMS AND CHOCOLATE MOUSSE	€ 9
OMELETTE SIBERIENNE WITH ALMONDCAKE, CITRUS ANGLAISE, ITALIAN FOAM AND PARFAIT FROM VANILLA AND BEURRE NOISETTE	€ 8.5
CRUMBLE WITH BERRIES AND LAUREL, SWISS CREAM, CINNAMON, BLACKBERRIES, CACAO AND A COULIS FROM CREME DE CASSIS	€ 9.5