

STARTERS

OYSTERS WITH MIGNONETTE AND LEMON	FROM € 4 EACH
'MEIBLOEM' GOAT CHEESE WITH PICKLED CARROT, SEA BUCKTORN BERRIE AND DILL SAUCE, AND HAZELNUT CRUMBLE	€ 11.5
CELERIAC RAVIOLI WITH BRIS- KET, CREAMSAUCE, TROUT CAVIAR, PANGRATTATO, AND NORI CRÈME	€ 13.5
MUSSELS STEAMED WITH WHITE WINE, 'NDUJA-SAUSAGE BUTTER, CROUTONS AND CHERVIL	€ 13.5
TRUFFELPOLENTA WITH CEPES CONSOMME, PARMESAN BISCUIT, AND WALNUT- TAPENADE	€ 10.5
BEETROOT GAZPACHO WITH DUKKAH AND FOCACCIA	€ 11.5

SIDES

FRIES WITH MAYONNAISE	€ 5.5
FARMERS VEGETABLES	€ 5.5
GREEN SALAD	€ 5.5

MAINS

VEAL CHEEK WITH ENDIVE-POTATO MOUSSELINE, CRISPY PARMA HAM, AND JUS DE VEAU	€ 23
POACHED COD WITH ROASTED AUBERGINE, TRIPLE FRIED POTATO AND A OYSTER AND JABARA BEURRE BLANC	€ 23.5
KATAIFI WITH JERUZALEM ARTICHOKE RAGOUT, FRIED CHANTERELLES, ROCKET-CAPERS SAUCE, AND A SOY LACQUER	€ 21.5
PANKO CAULIFLOWER WITH A CAULIFLOWER AND MUSTARD CREAM, SHINSO LEAF AND A HABANERO PEPPER AND VERJUICE SAUCE	€ 21.5

TO SHARE FOR TWO

CÔTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE , GREEN SALAD WITH PICKLED VEGETABLES	€ 34 P.P.
WITH WILD MUSHROOMS	€ 5

DESSERTS

CHEESES FROM KEF WITH ONIONCOMPOTE, PEAR SYRUP AND TOAST	€ 14.5
TARTLET WITH PECAN NUTS, YELLOW CREAM OF BLACK TEA AND BERGAMOT, WITH FORREST FRUIT COMPOTE	€ 11
BLACK CARDAMOM AND VANILLA CRÈME BRÛLÉE WITH ALMOND CRUMBLE AND CITRUS	€ 9.5
CHOCOLATE-ALMOND GIANDUJA WITH CRISPY FRENCH PASTRY, COFFEE-STAR ANISE SIRUP, AND VANILLA ICE	€ 9.5