

STARTERS

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| OYSTERS WITH MIGNONETTE AND LEMON | FROM € 4.5 EACH |
| STRANGOLAPRETI MADE FROM BREAD AND EGGPLANT, TOMA- TO SAUCE, BUFFALO MILK STRA- CCIATELLA, AND PARMESAN | € 14 |
| STEAK TARTARE PREPARED WITH BASIL, JALAPEÑOS, GARDEN CRESS, AMSTERDAM PICKLES, AND TOAST | € 16.5 |
| GRILLED SCALLOPS, CHARRED BABY CORN, CORN CREAM, CURRIED ONIONS, AND LEMON PEARLS | € 16.5 |
| HOMEMADE RICOTTA, ROASTED PEPPER SAUCE, CARAMELIZED WALNUTS, AND RUNNER BEAN CEVICHE | € 15 |
| ASPARAGUS SOUP WITH CRISPY PANCETTA AND BREAD | € 16 |

SIDES

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| FRIES WITH MAYONNAISE | € 6 |
| BRUSSELS SPROUTS WITH BEURRE NOISETTE AND DASHI | € 8 |
| BUTTERHEAD LETTUCE WITH HONEY MUSTARD DRESSING | € 7 |
| LEEK WITH MUSTARD PICKLE AND DASHI VINAIGRETT | € 8.5 |

MAINS

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| BRISKET WITH JUS DE VEAU, MASHED PEAS, GREEN ASPARAGUS, PEARL ONIONS, AND CRISPY POTATO BITS | € 26.5 |
| WHITE ASPARAGUS, HOLLANDAISE SAUCE, BABY POTATOES WITH TARRAGON, AND POACHED EGG | € 23.5 |
| FISH OF THE DAY WITH TROFIE PASTA, CHARRED CARROT CREAM, SMOKED ALMOND, BEURRE BLANC, AND KATSUOBUSHI | € 26.5 |
| GRILLED POINTED CABBAGE, DILL-LEMON BUTTER SAUCE, SPELT RISOTTO WITH GREEN BEANS AND CROUTONS | € 23.5 |

TO SHARE FOR TWO

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| CÔTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE AND GREEN SALAD | € 38 P.P. |
| WITH BAKED MUSHROOMS | € 5.5 |

DESSERTS

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| CHEESES FROM KEF WITH ONION COMPOTE, APPLE SYRUP AND TOAST | € 15.5 |
| PUDIM DE MARACUJÁ WITH PASSION FRUIT, VANILLA COULIS, AND ALMOND BISCUIT CRUMBLE | € 9.5 |
| GRILLED PINEAPPLE IN COFFEE SYRUP, CARAMELIZED WHITE CHOCOLATE MOUSSE, CACAO NIBS, AND COOKIE CRUMBLE | € 9 |
| MILLEFEUILLE OF PUFF PASTRY WITH VERBENA SWISS CREAM AND APRICOT | € 9 |

**DO YOU HAVE AN ALLERGY? PLEASE TELL THE STAFF*