



SEASONAL MENU

SNACKS

Duck croquette
padróns - pear & date compote (G, L)

Smoked salmon
mustard dressing - dill -
apples - rye crouton (G*)

Crispy pork belly
spicy sauce - sesame - pickled onion -
wasabi mayo - coriander

MAIN COURSE

Duck's breast
citrus - Szechuan pepper - honey

SIDE ORDERS

Broccoli
spring onion - chili -
sesame - Goma dressing (V)

Cabbage salad
clementines - walnuts -
whole grain mustard (V, N*)

Fried potatoes
herb butter - lemon (V, L)

SAUCE

Duck sauce
cherries - rosemary (L)

DESSERT

Apple pie
cinnamon - macaroons -
sour cream (G, L, N)

395

SHARING MENU

SNACKS

Duck croquette
padróns - pear & date compote (G, L)

Smoked salmon
mustard dressing - dill -
apples - rye crouton (G*)

Beef carpaccio
hazelnuts - Parmesan cheese - herbs (L*, N*)

MAIN COURSE

Rib-eye
Uruguay - grain-fed

Duck's breast
citrus - Szechuan pepper - honey

SIDE ORDERS

Caesar salad
romaine lettuce - cabbage -
Parmesan cheese - croutons (L, G*)

Cabbage salad
clementines - walnuts -
whole grain mustard (V, N*)

Pommes frites

SAUCES

Béarnaise sauce

Duck sauce
cherries - rosemary (L)

DESSERT

White chocolate parfait
Miso caramel - broken gel -
sesame cookie (G, L, V)

475

OPTION MENU

SNACKS

Hummus
crispy chickpeas - chili romesco (🌱)

Seared tuna
soy/lime - avocado -
sesame - coriander

Crispy pork belly
spicy sauce - sesame - pickled onion -
wasabi mayo - coriander

MAIN COURSE

Rib-eye steak 275 gr.
Uruguay - grain-fed

Or

Beef tenderloin 220 gr. + 30
Denmark

SIDE ORDERS

Caesar salad
romaine lettuce - cabbage -
Parmesan cheese - croutons (G*, L)

Broccoli
Goma dressing - spring onion -
chili - sesame (V)

Pommes frites

SAUCE

Pepper sauce (L)

Béarnaise sauce

DESSERT

White chocolate parfait
Miso caramel - broken gel -
sesame cookie (G, L, V)

495

DRINKS MENUS

DRINKS MENU 1

Wine menu – house choice
3 glasses

Water
Sparkling and still

Filter coffee

275,- PR. PERSON

DRINKS MENU 2

Apéritif

Wine menu – house choice
Served ad libitum during dinner

Water
Sparkling and still

445,- PR. PERSON

DRINKS MENU 3

Apéritif

Wine menu – house choice
Served ad libitum during dinner

Water
Sparkling and still

Filter coffee

475,- PR. PERSON