



SEASONAL MENU

SNACKS

Hummus
crispy chickpeas - chili romesco (🌿)

Smoked salmon
fresh cream cheese -
radishes - buckwheat (L)

Fried chorizo
Pico de Gallo - bell pepper cream

MAIN COURSE

Guinea fowl
mushroom stuffing -
lemon zest - thyme (L)

SIDE ORDERS

Grilled carrots
orange - drained yogurt - Ingrid peas

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

Fried potatoes
herb butter - lemon (L*, V)

SAUCE

Port sauce
(L)

325

DESSERT + 70

Vanilla panna cotta
strawberries - crumble (G, L)

SHARING MENU

SNACKS

Smoked salmon
fresh cream cheese -
radishes - buckwheat (L)

Prosciutto Toscana
dry cured ham - burrata - pesto (L, N*)

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

MAIN COURSE

Rib-eye
Uruguay - grain-fed

Guinea fowl
mushroom stuffing - lemon zest - thyme (L)

SIDE ORDERS

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

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

Pommes frites

SAUCES

Béarnaise sauce

Port sauce
(L)

DESSERT

Vanilla panna cotta
strawberries - crumble (G, L)

475

OPTION MENU

SNACKS

Hummus
crispy chickpeas - chili romesco (🌿)

Seared tuna
soy/lime - avocado -
sesame - coriander

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

MAIN COURSE

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

Or

Beef tenderloin 220 gr. + 30
Uruguay - grain-fed

SIDE ORDERS

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

Green beans
mustard dressing -
red onion - parsley (🌿)

Pommes frites

SAUCE

Pepper sauce (L)

Béarnaise sauce

DESSERT

Vanilla panna cotta
strawberries - crumble (G, L)

495

DRINKS MENUS

DRINKS MENU 1

Apéritif

Wine menu – house choice
Served ad libitum during dinner

Water
Sparkling and still

385,- PR.PERSON

DRINKS MENU 2

Apéritif

Wine menu – middle class level
Served ad libitum during dinner

Water
Sparkling and still

585,- PR.PERSON

DRINKS MENU 3

Apéritif

Wine menu – middle class level
Served ad libitum during dinner

Water
Sparkling and still

½ pitcher of cocktail per person

725,- PR.PERSON