

An identical menu must be pre-ordered for the whole table.
All dishes are served, unless a choice is indicated



SEASONAL MENU

SNACKS

Hummus
crispy chickpeas - chili romesco

Argentinian prawns
Bloody Mary - cucumber - celery

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

MAIN COURSE

Grilled chicken breast
rosemary - thyme - garlic

SIDE ORDERS

Caesar salat
romaine lettuce - Gran cheese - croutons (G*, L)

Tomato salad
Feta cheese - olives - cucumber - red onion (V, L*)

Fried potatoes
herb butter - lemon (L)

SAUCE

Port sauce (L)

325

WITH DESSERT

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

395

SHARING MENU

SNACKS

Hummus
crispy chickpeas - chili romesco

Argentinian prawns
Bloody Mary - cucumber - celery

Carpaccio of beef
hazelnuts - Gran cheese -
green herbs (L*, N*)

MAIN COURSE

Rib-eye
Uruguay - grain fed

Grilled chicken breast
rosemary - thyme - garlic

SIDE ORDERS

Caesar salat
romaine lettuce - Gran cheese - croutons (G*, L)

Broccoli
spring onion - Goma dressing - chili - sesame

Pommes frites

SAUCE

Béarnaise (V)

Port sauce (L)

DESSERT

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

475

OPTION MENU

SNACKS

Hummus
crispy chickpeas - chili romesco (L, V)

Searred tuna
soy/lime - avocado -
sesame - coriander (G, L)

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

MAIN COURSE

Rib-eye steak 275 gr.
Uruguay - grain fed

Or

Beef tenderloin 220 gr. +30
Denmark - organic

SIDE ORDERS

Broccoli
spring onion - Goma dressing - chili - sesame

Caesar salat
romaine lettuce - Gran cheese - croutons (G*, L)

Pommes frites

SAUCE

Pepper sauce (L)

Béarnaise (V)

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