

APERITIF

Organic oysters Creuses with lemon and shallot vinegar (3/6pcs.)	9/16
Iberian cured ham Paleta Iberico Bellota (50gr.)	9

TASTING MENU

Be surprised by the chef with a monthly changing tasting menu, inspired by the season

4 COURSE €44 5 COURSE €53 6 COURSE €60

Wine pairing range between €6,5 en €9

À LA CARTE

STARTERS

Ox tail hoisin potato brie de Meaux	12
Mackerel hazelnut beetroot tarragon	10
Steak tartar piccalilli vegetables egg yolk	11
Celeriac chicory walnut pear bleu de Regalis	10
North sea crab red cabbage apple brick pastry	12

BETWEENS

Iberic pigs neck kale mustard smoked sausage	11
Crème brûlée mushroom goats cheese hazelnut	12

MAINS

Rib-eye (600gr.) salad fries gravy of beurre café de Paris	59
Price for 2 people available on availability	

Burrata potato leek onion	20
Winter cod gingerbread sauerkraut potato	22
Venison poached pear brussel sprout potato	23
Pigeon 'hete bliksem' onion jus of pigeon	22
Squid Jerusalem artichoke orzo grapefruit	22

EXTRA: French fries with mayonnaise 4

DESSERTS

Cheese platter 4 cheeses from 'Bourgondisch Lifestyle'	12
Parsnip peach almond white chocolate	8
Chocolate mousse brittle ice cream	8
Lemon meringue cookie crumble	8
Café Gourmand friandises	7