

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

Pumpkin brie de meaux seaweed passion fruit	10
Tuna kiwi macadamia green curry	12
Duck parsnip plum duck skin	11
Steak tartare toast duck liver truffle radish	12
Shellfish vadouvan green apple fennel	12

BETWEENS

Scallops vanilla ham carrot brick pastry	12
Duck liver white chocolate strawberry coffee	12

MAINS

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

Open ravioli burrata leek onion radish	20
Plaice sprouts 'Zeeuws' bacon potato	22
Pork belly & pork cheek mushroom celeriac hazelnut	23
Pigeon chicory apple calvados duck liver	22
Monkfish risotto shellfish carrot	22

EXTRA: French fries with mayonnaise 4

DESSERTS

Cheese platter 4 cheeses from 'Bourgondisch Lifestyle'	12
Pineapple coconut licorice	8
Chocolate mousse brittle ice cream	8
Lemon meringue cookie crumble	8
Café Gourmand friandises	7