

# STARTERS

<b>MACKEREL</b> Cockle, green tomato, kohlrabi, Granny Smith apple	25
<b>BAERI CAVIAR (PER 10 GR.)</b> Blinis, parsley, shallot, crème fraîche	40
<b>SMOKED EEL</b> Brioche, green herbs, horseradish <i>Supplement Baeri caviar 10gr. - 30.00</i>	25
<b>BEEF CARPACCIO</b> Truffles, parmesan, pine nuts, red port & aceto syrup <b>Supplement foie de canard - 10</b>	25
<b>ROASTED FOIE DE CANARD</b> Brioche, rhubarb, sherry	30

# MAIN COURSES

<b>SEA BASS</b> Asparagus, green peas, green herbs, caviar	45
<b>DOVER SOLE</b> Freshly cut fries or bread, seasonal vegetables	Day rate
<b>TOURNEDOS ROSSINI</b> Foie de canard, truffle, toast, madeira	55
<b>BEEF</b> Potato, corn, jalapeño, chimichurri	40

# DESSERTS

<b>RHUBARB</b> Almond, yoghurt, honey	16.5
<b>STRAWBERRY</b> Yogurt, lemon, sumac, pistachio	16.5
<b>CHEESE ASSORTMENT</b> From cheese refiners Van Tricht from Antwerp	16.5

*Groups of four or more may only use our multi-course menus.*

*It is possible that our dishes contain (traces of) allergens.*