

STARTERS

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| KINGFISH Avocado, ume, yuzu, seaweed | 25 |
| BAERI CAVIAR (10 GR.) Blinis | 40 |
| SMOKED EEL Vadouvan mayonnaise, fresh herbs, brioche <i>Supplement Baeri caviar 10gr. - 37,50</i> | 25 |
| OYSTER Leek, potato, beurre blanc | 25 |
| BEEF CARPACCIO Truffle, parmesan, pine nut, red port & aceto syrup <i>Supplement duck foie gras - 7.50</i> | 25 |
| ROASTED FOIE DE CANARD Apple, Calvados, red onion compote, brioche | 25 |

MAIN COURSES

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| WINTER COD Eel, kohlrabi, flat parsley | 40 |
| DOVER SOLE Freshly cut fries or bread, seasonal vegetables | Day rate |
| RIB EYE STEAK "Little Gem" salad, fresh fries, bearnaise | 40 |
| VEAL CHEEK Veal sweetbread, black garlic, onion, celeriac | 40 |

DESSERTS

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| VANILLA ICECREAM Sabayon, homemade biscuits | 12.5 |
| ORANGE White chocolate, ginger, yuzu, kumquat | 16.5 |
| CHEESE ASSORTMENT 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.