

MENU

FETA, ARTICHOKE, TOMATO, CAPERBERRIES, QUINOA

...

MACKEREL, COCKLE, GREEN TOMATO, KOHLRABI, GRANNY SMITH

...

SCALLOP, CARROT, OLIVE, VADOUVAN, LEMON

...

SEA BASS, ASPARAGUS, GREEN PEAS, GREEN HERBS, CAVIAR
SUPPLEMENT BAERI CAVIAR (PER 10 GR.) - 40

...

DUCK, FOIE DE CANARD, BLACK TRUFFLE, MUSHROOMS, ALBUFÉRA SAUCE

...

BEEF, POTATO, CORN, JALAPEÑO, CHIMICHURRI

...

CHEESE ASSORTMENT FROM CHEESE REFINERS VAN TRICHT

...

STRAWBERRY, YOGURT, LEMON, SUMAC, PISTACHIO

4 COURSE	<i>Feta, mackerel, beef, cheese assortment or strawberry</i>	65
5 COURSE	<i>Feta, mackerel, scallop, beef, cheese assortment or strawberry</i>	72.5
6 COURSE	<i>Feta, mackerel, scallop, duck, beef, cheese assortment or strawberry</i>	85
7 COURSE	<i>Feta, mackerel, scallop, sea bass, duck, beef, cheese assortment or strawberry</i>	92.5
8 COURSE	<i>Feta, mackerel, scallop, sea bass, duck, beef, cheese assortment, strawberry</i>	102.5

WINE PAIRING 9.5 PER GLASS

We apply a minimum supplement price of 10 euros per change in the fixed menus.

It is possible that our dishes contain traces of the allergens specified by law.

For groups of six people or more, we ask you to choose the same number of courses for the entire group.