

# Menu

## **BONITO**

PONZU, MANDARIN KOSHO, AVOCADO, SEAWEED

## **SCALLOP**

CELERIAC, LEEK, VANILLA

## **COD**

MUSSEL, PAK CHOI, BEAN SPROUTS, GREEN CURRY

## **RISOTTO**

TRUFFLE, SPINACH, BELPER KNOLLE, EGG YOLK

## **SHORT RIB**

CEVENNES ONION, CAULIFLOWER, COFFEE, VEAL JUS

## **LANGRES FERMIER**

SUGAR BREAD, STEWED PEAR, PECAN, DUCK LIVER

## **WHITE CHOCOLATE**

PASSION FRUIT, PINEAPPLE, RUM RAISINS

<b>5 Courses</b>	Bonito, Scallop, Risotto, Short Rib, Langres Fermier or Dessert	75
<b>6 Courses</b>	Bonito, Scallop, Cod, Risotto, Short Rib, Langres Fermier or Dessert	90
<b>7 Courses</b>	Bonito, Scallop, Cod, Risotto, Short Rib, Langres Fermier and Dessert	105

For changes to the fixed menus, we apply a minimum supplement of €10 per modified dish.

### **Wine Pairing**

Enjoy a perfectly paired wine selection for €10 per glass.

### **Non-Alcoholic Pairing**

Enjoy a perfectly paired non-alcoholic pairing for €10 per glass.

Our dishes may contain traces of allergens that are legally required to be listed

# Bites

<b>Oyster - Zeeland flat</b> 0000 - Netherlands	per piece	5.50
<b>Charcuterie</b> Iberico Bellota Ham		22.50
<b>Baeri Kaviaar</b> Blinis - Sour cream	10 grams. 30 grams.	32.50 75

# Signature Dishes

## BEEF TENDERLOIN CARPACCIO

Duck liver, red port aceto, Belper Knolle, and truffle

35.-

## LOBSTER AND SWEETBREAD

Lettuce, smoked whiskey cocktail sauce, spring onion, and celery

35.-

## LANGOUSTINE

Pickled lemon, carrot, orange, baharat

35.-

## ANJOU PIGEON

Beetroot, macadamia, blackberry, tawny port

40.-

## TURBOT

Smoked eel, celeriac, dashi, cauliflower

45.-

(Baeri caviar supplement 32.50)

## CHEESE SELECTION

Sugar bread, fruit confit, apple syrup

17.50