

To share small plates/starters

Sourdough Bread	6	Padron Peppers	7
<i>Olive oil&balsamic vinegar</i>		<i>Small green Spanish peppers- fleur de sel</i>	
Fine de Claire Oysters 3 pieces	10.5	Patatas Brava	9.5
<i>Classic vinaigrette or Japanese ponzu dressing</i>		<i>lime mayonnaise</i>	
Steak tartare	13.5	Green Asparagus	10
<i>Classic garnish-egg yolk-toast</i>		<i>Poached egg-Hollandaise sauce</i>	
Burrata	15	Crispy Chicken Gochujang	15.5
<i>Cherry tomatoes-basil oil-balsamic</i>		<i>Korean suace-sesame</i>	
Prawns	16	Flammkuchen	15.5
<i>Tostada-avocado-lime mayonnaise</i>		<i>Mushrooms-creme fraiche-parmesan</i>	
Pulled duck	15	Tuna tataki	17
<i>Crispy pancake-hoisin-spring onion</i>		<i>Sesame-wakame-ponzu</i>	

SALADS

Caesar	14
<i>Little gem-parma ham-egg(Add chicken+5)</i>	
Beef tenderloin	17.5
<i>Bokchoi-spring onion-teriyaki</i>	
Tuna	19.5
<i>Wakame-sesame-watercress</i>	

SOUPS

Lobster soup	14
<i>Lobster soup-crayfish</i>	
Miso soup	9
<i>Mushroom-Coconut-crispy chili</i>	
Mustard soup	9
<i>Limburg mustard-watercress-smoked salmon</i>	

SIDES

Spinach with crème fraîche&garlic	5
Green beans with almond crème	6
Fresh Fries with mayonaise	5
Truffle fries with parmesan	6.5
Side salad with little gem	5

MAIN COURSES

Surf & Turf	42.5
<i>Beef tenderloin-King Prawn-pepper sauce</i>	
Beef Tenderloin	36
<i>Green beans-parsnip-pepper sauce</i>	
Iberico pork belly	28.5
<i>Bokchoy-gochujang-crispy sauerkraut</i>	
Chicken Saté	22.5
<i>chicken thighs-satay sauce-prawn crackers- pickled vegetables-salad</i>	
Cod	32.5
<i>Spinach-beurre blanc-yuzu</i>	
Black Tiger Prawns	32.5
<i>Peeled king prawn-spinach-bisque spinach-bisque</i>	
Sole (350-400 gram)	38.5
<i>fresh sole fried in butter-salad</i>	
Tagliatelle	26
<i>Mushrooms-spinach-truffle cream sauce</i>	
All our fish and meat dishes are served with a Potato garnish	

If you have an allergy, please ask for our allergen chart.