

TAPAS*Served**17.00-21.30**We recommend**4 dishes**per person***GREENS**

| | |
|--|-----|
| Green asparagus, parmigiano & lardo | 65 |
| Burrata, friseé, malt tuille & pomelo | 105 |
| Poached & pickled artichoke, sage butter & grated ricotta | 85 |
| Grilled shallots, blanquette sauce & crispy malt | 60 |
| White asparagus, shrimps & hollandaise | 80 |
| Cauliflower couscous, rams & pine nuts | 55 |
| Fries & aioli | 55 |
| Fried egg, spinach with garlic/chili & sorrel (<i>addition of fresh truffle +45,-</i>) | 65 |

FISH

| | |
|--|-------------|
| Lumpfish roe, avocado, red onions & crispy rice paper | Daily price |
| Gambas with parsley & garlic | 80 |
| Crab meat, daikon, cucumber & ginger | 120 |
| Seared tuna, mango, spring onions, lime & piment d'espelette | 90 |
| Fried walleye, carrot pure & braised fennel | 95 |
| Salted scallops, apple, turnip cabbage & foam of mussels | 90 |
| Deep-fried calamari, lemon & tartar sauce | 70 |

MEAT

| | |
|--|----|
| Tartar, pickled beets, truffle mayo & smoked egg yolk | 70 |
| Grilled chorizo with bell pebers, jalapenos & caramelised onions | 80 |
| Grilled beef bavette & chimichurri | 85 |
| Grilled lamb chops & baba ganoush | 95 |

FROM THE GRILL

| | |
|---|-----|
| 200 gr. grilled beef bavette, fries & béarnaise | 195 |
| 300 gr. grilled Uruguay ribeye, fries & béarnaise | 295 |
| 170 gr. grilled Tuna steak, with a fresh salsa of mango, spring onion, lime & chili | 225 |
| 4 pieces of grilled lamp chops, green asparagus & baba ganoush | 245 |

DESSERTS

| | |
|--|----|
| Chocolate, poached pears, crystallised white chocolate & caramel | 75 |
| Rhubarb, lime, mascarpone & white chocolate | 70 |
| Don picon, Brillat Savarin, Valdeon & tomato compote | 95 |