

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

Mushrooms sautéed in butter and garlic	75
Fries & aioli	50
Burrata, semi dried tomatoes & balsamic pearl onions	105
Broccoli, chimichurri & piment d'espelette	70
Jerusalem artichoke, yoghurt & sesame	65
Grilled romaine salad, marcona almonds & oliveblanquette	55
Tortellini with parmegiano rigano	95
Gnocchi with seared butter, rosemary & fresh parmegiano	65

FISH

Gambas with parsley & garlic	85
Slider with tempura softshell crab, chipotlemayo & mangosalsa	90
Baked cod & tomatosalsa	90
Deep-fried calamari & tartar sauce	85
Fried scallops, beans, cream & smoked oil	75
Ceviche of walleye, chili & coriander	85

MEAT

Tartar, dijonnaise, cress & black berries	75
Grilled iberico porc & artichokecreme	90
Grilled chorizo with bell peppers, jalapenos & caramelized onions	80
Grilled steak & glace	90
Guinea fowl & morelsauce	105

MAIN COURSES

200 gr. grilled Greather Omaha US cuvette with fries, aioli & glace	205
250 gr. grilled Ribeye with fries, aioli & glace	265
170 gr. Baked cod, tomatoes, jerusalem artichoke & fried mushrooms	225

DESSERTS

Pears, salted caramel ice cream & crumble	70
Caramelised plumes & crème anglaise	70
3 kinds of cheeses, and compote of the season	95