



## SIDE DISHES

Only available with a dish

|  |     |
|--|-----|
| <b>Puffed eggplant</b>                   | € 5 |
| <b>Feta argula salad</b>                 | € 5 |
| <b>Sucrene salad with parmesan</b>       | € 5 |
| <b>Cherry tomato with basil marinade</b> | € 5 |
| <b>Grilled green asparagus</b>           | € 5 |
| <b>Baked young carrot</b>                | € 5 |
| <b>Fresh fries</b>                       | € 5 |
| <b>Potato Muslin</b>                     | € 5 |
| <b>Baby potatoes with rosemary</b>       | € 5 |
| <b>Supplement fresh truffle</b>          | €10 |

## OYSTERS

|                         |      |
|-------------------------|------|
| <b>Gillardeau 6 pcs</b> | € 30 |
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## APPETIZERS

### Persian Caviar

|                                 |      |
|---------------------------------|------|
| Imperial   10 gram   bilinis    | € 55 |
| Black Pearl   10 gram   bilinis | € 35 |

### Beef cannelloni

|   |      |
|---|------|
| Green asparagus   parmesan<br>supplement fresh truffle € 10 | € 24 |
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### Steak tartaar

|   |      |
|---|------|
| Egg yolk   truffle vinaigrette<br>supplement fresh truffle € 10 | € 23 |
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### Croquettes of Duroc pig

|                    |      |
|--------------------|------|
| Mustard mayonnaise | € 23 |
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### Shrimp croquettes

|                   |      |
|-------------------|------|
| Armoricaïne sauce | € 22 |
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### Lobster tail

|                |      |
|----------------|------|
| Basil   citrus | € 28 |
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### Zeeland mussels

|                                |      |
|--------------------------------|------|
| Green herbs   white wine gravy | € 23 |
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### Octopus

|                        |      |
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| Carrot   ras el hanout | € 23 |
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### Gamba's Asian style

|  |      |
|--|------|
|  | € 32 |
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### Tom kha soup

|  |      |
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|  | € 18 |
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### Artichoke

|   |      |
|---|------|
| Coppa   tomato<br>vegetarian possible  | € 23 |
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## MAIN COURSES

### Risotto verde

|   |      |
|---|------|
| Spinach   straciatella<br>Octopus supplement € 10 | € 28 |
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### Steak tartare

|   |      |
|---|------|
| Egg yolk   truffle vinaigrette<br>Supplement fresh truffle € 10 | € 32 |
|---|------|

### Filet pur

|              |      |
|--------------|------|
| Choron sauce | € 44 |
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### Tomahawk 2 persons

|                 |      |
|-----------------|------|
| Béarnaise sauce | € 95 |
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### Lamb fillet

|            |      |
|------------|------|
| Sage gravy | € 42 |
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### Picanha

|                 |      |
|-----------------|------|
| Béarnaise sauce | € 32 |
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### Guinea fowl

|            |      |
|------------|------|
| Sage gravy | € 36 |
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### Dover sole meuniere

|  |      |
|--|------|
|  | € 52 |
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### Baked turbot

|                 |      |
|-----------------|------|
| Béarnaise sauce | € 44 |
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### Grilled sea bass

|              |      |
|--------------|------|
| Beurre blanc | € 36 |
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### Lobster tail

|                           |      |
|---------------------------|------|
| Spaghetti   creamy tomato | € 44 |
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## DESSERTS

### Cheese

|               |      |
|---------------|------|
| Brioche bread | € 19 |
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### Sabayon

|                  |      |
|------------------|------|
| Montenegro Amaro | € 14 |
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### Exotic

|                         |      |
|-------------------------|------|
| White chocolate   mango | € 14 |
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### Dame Blanche

|                    |      |
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| Vanilla   chocolat | € 14 |
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### Chocolate mousse

|                         |      |
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| Caramel   sea buckthorn | € 14 |
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### Tartelette

|                    |      |
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| Red fruit   sorbet | € 14 |
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For groups of 6 persons or more, we serve only the chef's menu