



SNACKS

OYSTERS — PER PIECE 3,50

Served with red wine vinegar and lemon.

CHIPERONES (BABY SQUID) 10,00

In tempura batter served with sundried tomato dip.

SHRIMP CROQUETTES — 3 PCS 12,00

“BITTERBALLEN” — 6 PCS 8,00

CHEESE “BITTERBALLEN” — 6 PCS 9,00

CHEFS MENU

OFTEN CHANGING MENU SELECTED BY
THE CHEF.

3 COURSE 35,00

4 COURSE 42,50

STARTERS

PULPO 15,00

Slowly cooked octopus served with razor clams and a fresh potato and apple salad. Crispy Coppa di Parma and oyster foam

BELL PEPPER TARTARE 12,50

Steak tartare made from bell peppers. Served with a poached quail egg eggplant caviar.

CARPACCIO 15,00

Carpaccio from dry-aged dutch milkcows, served with Amsoy leaf, truffle pecorino and a cream of walnuts en truffle.

FOIE GRAS & SCALLOP 16,00

Seared foie and scallop served with fresh string beans and a cream of cauliflower and miso.

MAIN COURSES

CAULIFLOWER 22,50

Cauliflower roasted with cumin served with beluga lentils, stir-fry wild mushrooms and beurre blanc with vadouvan spices.

VENISSON 25,00

Filet of venison served with a compote of quinces and a cream of parsnip. Parsnip crisps and sauce with calvados.

HALLIBUT 25,00

Sous-vide halibut fillet. Served with a crisp of sourdough and a salsa of pomodori, garlic and clams

RIB-EYE DOUBLE DUTH (250 GRAMS) 29,50

From the grill served with stir-fry wild porcini, cantharelle en sauce with porcini mushrooms.

SUPPLEMENT DUCK LIVER 5,00

SOLE A LA MEUNIERE (500 GRAMS) 42,50

Served with fries and a salad.

SIDES

MIXED SALAD 5,00

BABY POTATOES 5,00

FRIES 5,00

With truffle mayonnaise 1,50

DESSERTS

STICKY TOFFEE 9,50

Sticky toffee pudding served with a parfait of caviar.

PINEAPPLE 9,50

Grilled pineapple glazed with honey and whisky. Served with pistachio parfait and vanilla cream.

CHOCOLATE 9,50

Cream of white chocolate and passionfruit with dark chocolate ganache and caramel dragee.

ASSORTMENT OF CHEESES 15,00

By Bourgondisch Lifestyle.



SPARKLING



CAVA RESERVA	7,50	32,50
<i>Miquel Pons, Penedes</i>		
CHAMPAGNE BLANC DE BLANCS	12,50	60,00
<i>Premier cru, Yannick Vauthier</i>		

WHITE WINES



LA GALOPE 2019	4,00	22,50
<i>Colombard – Ugni Blanc, Gascogne</i>		
TRES CANTOS 2020	4,50	25,00
<i>Verdejo – Viura, Rueda</i>		
MONTANSSY 2020	5,50	32,50
<i>Chardonnay oak-aged, Pays d’Oc</i>		

RED WINES



RAMON ROQUETA RESERVA 2017	5,50	32,00
<i>Tempranillo, Catalunya</i>		
LE VERSANT 2019	5,00	28,00
<i>Pinot Noir, Pays d’Oc</i>		
LIRAC LA FERMADE 2019	6,50	38,00
<i>Grenache, Syrah, Mourvedre, Rhone</i>		

ROSÉ



LE VERSANT 2020	4,75	26,00
<i>Grenache Noir, Pays d’Oc</i>		
CHATEAU DEMONPERE 2020		36,00
<i>Cinsault – Grenache, Provence</i>		
HAUT GLEON 2020		36,00
<i>Grenache, Cabernet, Merlot, Pinot</i>		

COCKTAILS

DARK & STORMY	12,50
<i>Goslings black rum – gingerbeer – lime</i>	
MOSCOW MULE	12,50
<i>Vodka – gingerbeer – lime</i>	
PALOMA	12,50
<i>Tequila – grapefruit – lime</i>	

GIN & TONICS

BOBBY’S GIN	10,00
<i>Orange – cloves</i>	
THE STILLERY’S GIN	10,00
<i>Pear – blueberry</i>	
HENDRICKS GIN	10,00
<i>Cucumber – black pepper</i>	

BEERS (BOTTLED)

HEINEKEN	3,50
IJWIT – BROUWERIJ ‘T IJ, AMSTERDAM	5,00
<i>Wheat beer (6,5%)</i>	
NATTE – BROUWERIJ ‘T IJ, AMSTERDAM	5,00
<i>Organic (6,5%)</i>	
ZATTE – BROUWERIJ ‘T IJ, AMSTERDAM	5,00
<i>Tripel (8%)</i>	