EVENING FLAVORS
From 18:00

STARTERS

OYSTERS
Zeeuwse Creuses, mignonette, lemon
three or six pieces 14.50 / 29.00

WILD GAMBA CEVICHE
coconut, Kalamansi, sweet potato, trout roe, coriander, lime, chili oil 18.00

BURRATA
Heirloom tomatoes, peach, radish, Za'atar, basil 15.00

SALMON TATAKI
wasabi, nori crumble, shiso, Tomasu, dashi 16.50

STEAK TARTARE
parsley cream, crispy anchovies
90 - 180 grams 16.00 / 26.00

ROASTED RIBS
ketjap, soy sauce, apple syrup, sesame, spring onion, crispy onions 17.50

LOBSTER BISQUE
samphire, Dutch shrimps, lobster foam 17.50

MAINS

STEAK FRITES *(150 grams)*
aubergine, broccoli, Belper knolle, red wine gravy 26.00

FARM CHICKEN
tarragon, carrot, chicken gravy 24.50

PLAICE
mussel, sauce of mussel, samphire, lovage oil 29.00

ORZO
fried courgette, gremolata, peas, herb oil, Parmesan 21.00

TO SHARE

CÔTE DE BOEUF *(800 grams)*
Bearnaise, green salad, frites 90.00

BBQ SEABASS *(700 grams)*
Antiboise, green salad, frites 75.00

SIDES

BREAD & DIP
cream of skyr and feta, chili crisp 6.50

FRITES
mayonaisse 6.00

GREEN SALAD
ranch dressing, croutons 5.00

SPINACH SALAD
soy, sesame, chili 7.50

GRILLED CORN
chili, feta, lime 7.50

TREAT YOURSELF

PETIT FOURS
financier, bonbon, macaron 10.00

CHOCOLATE MOUSSE
chocolate ice cream, chocolate crumble 11.00

MARINATED STRAWBERRY
white chocolate ganache, vanilla ice cream, meringue 11.00

CHEESE
three cheeses, apple syrup, fig bread 15.00

Do you have an allergy? Please let us know.

