



STARTERS

Buffalo Burrata , GroeiTuin tomatoes, Za'atar (V)	€15
Nori Cured Scottish Salmon , pickled cucumber, salmon eggs, yuzu ponzu	€18
Sardinillas on toast , Tomato tartar	€12
Foie gras & Ortiz anchovy , toast	€20

SECONDS

Shallot Tart Tatin , Crème Fraîche d'Isigny, Villa Manodori cherry balsamico (V)	€17
Bodemcultuur mosselen , beurre blanc & caviar on toast	€18
Crab & Paling Tart , caviar	€23
Roast Bone Marrow , raw beef, burnt garlic oil, & caviar on toast	€22

MAINS

Pommes Anna Gratin , wild mushrooms, cep sauce, fried egg (V)	€18
Carabineros , confit in garlic butter, coconut & lemongrass broth, katsuobushi	€32
Roast Iberico Pork Chop , Granny Smith apple ketchup, frisée	€22
Creekstone Black Angus Bavette , roast bone marrow, Marchand de Vin	€23

SIDES

GroeiTuin Tomato Salad , salt, olive oil,	€8
Pommes Anna Gratin	€8

DESSERTS

Californian Pistachio Tart , pistachio mousseline, dark chocolate ice cream	€14
Calvados Baba , apple ice cream, caramel tuile	€14
Summer Fruits Mille-feuille , white chocolate ganache, caramel dust	€13

PIG & RYE