



Buffalo Burrata • Warm roasted vine tomatoes, Villa Manodori 12 year Balsamic (V)	€14
Shrimp Cocktail • Hollandse garnalen, Thousand Island, gem lettuce	€16
Steak Tartar • Shark brand sriracha, Marigold egg yolk, smoked bone marrow, toast	€18
Pâté en croute • Landgoed Zuylestein pork, duck & foie gras	€17
House Morcilla • Pimientos Piquillo, artichoke, fried Marigold egg	€15
Padron Pepper Tempura • Sriracha mayonnaise (V)	€9
Lobster Toast • Hollandaise, Australian black winter truffle	€24
Chicken Liver Parfait • Brioche, Australian black winter truffle	€18
Marigold Egg Yolk, Pistache, Daslook Raviolo (V) • brown butter, crispy sage, parmesan	€23
Cod en Papillote Provençaal • cockles, tomato, olives, herbs, Piment d'Espelette	€27
Rolled & Stuffed Lamb Saddle • asparagus, peas, morels, lamb jus	€28
Gold Coast Bavette 180g • Bernaise sauce, Mizuna	€26
Friet • Trappeur salt, house mayo	€6
Little Gem • Caesar dressing, brown butter crumble	€5
Affogato • espresso, ice cream, optional Berta Amaretto	€9
Bakewell Tart • raspberry sorbet	€13
Kaas Plankje • selection of cheeses (Comte 24, Brie de Melun, Roquefort) toast	€14

PIG & RYE