

Starters

Exotic tartare of salmon, mango, avocado and sweet potatoes 15.00

Grilled asparagus with seabass filet, quail egg, arugula and vinaigrette with maracuja 18.00

Baby lobster, asparagus, carrots, young beets and consommé 22.00

The classics

Vitello tonato 18.00

Home made shrimp croquettes, pure and classic 16.00

Fried duck liver with toast of van brioche bread, silver onions and sauce of Granny Smith 22.00

Since we only work with fresh products, please excuse us for missing some market supply

Main dishes

Pluma Iberico, broad beans, garden peas, asparagus,
new potatoes and grain mustard 27.00

Filet of lamb with cauliflower, young carrots, green beans and gratin
dauphinois 28.00

T-bone of veal with fennel, green peas, affinis, and gratin dauphinois 29.00

The classics

Tenderloin of the Irish "Hereford" beef, lettuce with tomato 30.00

Choice of sauce: béarnaise, green pepper, archiduc, choron 3.00

John Dory Fillet (Zeus Faber) with asparagus, caviar
of eggplant and pasta pesto 29.00

Ray wing "Meunière" with hazelnut butter, capers and
muslin Potatoes 24.00

Fried sole, season salad with shavings of Parmesan cheese 35.00

Cooking is a craft, craftwork requires patience, enjoy the moment

Business lunch (2 courses) 20.00