CHAMPAGNE

VEUVE CLICQUOT
BRUT
15,- / 80,-

COCKTAILS

OLD FASHIONED
.{ FROM THE BARREL }.

Highland Park 12yo / Angostura bitters / sugar
15,-

ESPRESSO MARTINI
Bols vodka / Galliano Ristretto / espresso / cinnamon
14,50

PORNSTAR MARTINI
Bols vodka / vanilla / passion fruit
14,50

ALICE IN WONDERLAND
Bols vodka / strawberry & passionfruit / lime / mint / Thomas Henry mango
14,50

GINGER SLING
Bols vodka / cranberry juice / passion fruit / lime / Peychaud's bitters / Thomas Henry ginger beer
14,50

APERITIEF

WHERE TO START

OYSTERS

Fine de Claire No3

- Oyster / shallots / lemon

4,- A PIECE

- Oysters/ St Germain/ lychee

4,25 A PIECE

- Oyster / soy ginger / spring onion / chili pepper

4,25 A PIECE

CHEFS MENU

MENU

STARTER + MAIN	*32,50*
STARTER + MAIN + DESSERT	*39,-*
STARTER + MAIN + CHEESE	*41,50*

LET OUR CHEFS SURPRISE YOU BY
OUTSTANDING QUALITY
&
CREATIVITY

LION NOIR

KITCHEN

LUNCH TIME

№ 28

LION NOIR'S NICOISE

Seared tuna / romaine / artichoke / haricots verts / raddish / katsuobushi

17,50

Supplement / poached egg 3,-

STEAK TARTARE

Thai basil mayo / jeruzalem artichoke / red leafed chicory / toasted brioche

15,-

KIMCHI STEAK & CHEDDAR

Toasted brioche / brisket / house made kimchi / cheddar / gochujang mayo

16,-

FRIED CHICKEN BUNS

Bao buns/free range chicken/avocadocream/hoisin/cucumber/scallions

15,-

BURRATA TOAST

Toasted sourdough / green asparagus / burrata / salsa verde / arugula

14,50

BLACK ANGUS BURGER

Brioche / black angus patty / cheddar / confit garlic aioli / red onion / arugula

16,50

COCONUT BISQUE

Crab bisque/coconut/clams/cod

18,50

If you have any allergies, please let us know

Mocht u allergieen hebben, laat het ons weten.

Ceci n'est pas une cuillère

DESSERT

PAIN PERDU
French toast / passionfruit curd / chantilly cream / tonka
11,-

CHOCOLATE
Dark chocolate namelaka / poached pear / hazelnuts / caramel gelato
11,-

CHEESE
5 kinds / fig bread / raisin & Pedro Ximenez marmelade
14,50

VIN DE DESSERT

PEDRO XIMÉNEZ
ALVEAR, MONTILLA-MORILES, SPAIN
Full-bodied, intense and concentrated with notes of plum and chocolate.
7,-

MONASTRELL
CASA DE LA ERMITA, JUMILLA, SPAIN
Full-bodied and concentrated with ripe fruit,
7,-

LIONS
DE SUDUIRAUT
CELLIER DE LA DONA, BORDEAUX, FRANCE
Beautifully full and sweet wine, amber in colour and complex in aroma with apricot, pineapple and light oak.
8,-