

CHAMPAGNE

TIGER LILY CUVÉE
MARCOULT BRUT
CÔTE DE SÉZANNE
CHARDONNAY 60/40 PINOT NOIR

13,-/70,-

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 /

Psychaud's bitters / Thomas Henry ginger beer

14,50



OYSTERS

FINE DE CLAIRE N°3

- *Oyster / shallots / lemon*
4,- A PIECE
- *Oysters / St. Germain / lychee*
4,25 A PIECE
- *Oysters / soy / ginger / scallions / chili pepper*
4,25 A PIECE

BLINI'S

salmon roe / chives / crème fraîche
16,50

CHEFS MENU



MENU

<i>Starter + Main</i>	<i>32,50</i>
<i>Starter + Main + Dessert</i>	<i>39,-</i>
<i>Starter + Main + Cheese</i>	<i>41,50</i>



LET OUR CHEFS SURPRISE YOU BY
OUTSTANDING QUALITY
&
CREATIVITY

IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW

MOCHT U ALLERGIEËN HEBBEN, LAAT HET ON S WETEN.

S A N D W I C H E S

B.L.T.A

Bacon / lettuce / tomato / avocado

11,50

(supp. chicken 3,50)

STEAK SANDWICH

Toasted bread / steak / kimchi / cheddar cheese / sriracha mayo / rocket

15,-

VENISON TATAKI

*Sourdough bread / Deer / sweet sour onion / hazelnut / puffed rice /
enoki / sesame ponzu dressing*

15,-

JAPANESE SANDWICH (BRIOCHE)

*Salmon / tuna / wakame / radish / red onion / dashi mayo / furikake /
lettuce / wasabi chips*

16,50

(Supp. avocado 1,50)

BURRATA TOAST

Burrata / pickled beetroot / caramalised nuts / soya syrup

14,50

S A L A D S

CEASAR SALAD

Ceasar dressing / parmesan / crouton / tomato / egg / anchovis / chicken / bacon

17,50

(supp. salmon 2,50)

GOATS CHEESE SALAD

Goat cheese / pickled beetroot / pecan nut / soya syrup / honey mustard dressing

16.-

S O U P

ROASTED CAULIFLOWER & TRUFFLE SOUP

Cauliflower / leak / truffle tapenade / crouton

9,-

W A R M D I S H E S

AUBERGINE

Miso glazed eggplant / citrus gochujang syrup / basil oil / pinenuts
16,50

SCALLOP

fregola / samphire / beetroot puree / pancetta / champagne beurre blanc
16,50

PUFF PASTRY

chicken pastry / mushrooms / scallion / truffle
16,-

SEA BREAM

Sardinian pasta / roasted fennel / sea lavender / beurre blanc
22,50

RISOTTO

truffle risotto / Jerusalem artichoke / ricotta / chestnut / forest mushrooms
18,50

BLACK ANGUS STEAK

puree of wild spinach / shiitake mushrooms / roasted sweet onion / truffle sauce
23,50

LION NOIR BURGER

Truffle mayonnaise / rocket salad / tomato / red onion compote / cheddar / potato wedges
16,50

D E S S E R T

PAVLOVA

whipped cream / passion fruit / crème patissière / mango sorbet
11,-

BROWNIE

dark chocolate brownie / almond crunch / sablé Breton / citrus tuille / cinnamon ice cream
11,-

CHEESE

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