

# 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

# Oysters



FINE DE CLAIRE N°3

- oyster / shallots / lemon

4,- A PIECE

- oyster / St Germain / lychee

4,25 A PIECE

- oyster / soy ginger / spring onion / chili pepper

4,25 A PIECE

## BLINI'S

*salmon roe / chives / crème fraîche*

16,50

## STARTERS

### SALMON

*pickled cucumber / soy beans / almond / avocado mayonnaise / dill oil*

18,50

### BEEF TATAKI

*enoki mushrooms / pickled zucchini / radish / hazelnut / puffed rice / chimichurri*

18,50

### BURRATA

*tomato / pine nuts / basil / balsamic / lotus roots*

17,50

### WATERMELON

*ricotta / figs / basil / soy / nut caramel*

16,50

## ENTREMET

### SAUTÉED SCALLOP

*okra / green asparagus / samphire / miso beurre blanc*

18,50

### PORKBELLY

*bok choy / snow peas / red pepper / sage gravy*

18,50

### SAFFRON RISOTTO

*Jeruzalem artichoke / chestnut / forest mushrooms / hazelnut*

16,50

IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW

MOCHT U ALLERGIEËN HEBBEN, LAAT HET ONS WETEN.

# L I O N N O I R

→ KITCHEN ←

## MAIN COURSE

N° 28

### HALIBUT

*pasta orzo / clams / samphire / beurre blanc*  
28,50

### DUCK BREAST

*pumpkin cream / chicory / romanesco / polenta / Madeira sauce*  
28,50

### BLACK ANGUS STEAK

*parsnip pureé / baby corn / forest mushrooms / pommes fondant / sage gravy*  
29,-

### AUBERGINE

*gochujang syrup / cauliflower rice / green asparagus / miso / pine nuts / basil oil*  
24,50



## D E S S E R T

### BROWNIE

*raspberry ice cream / earl grey tuile / fruit gel / sable Breton*  
11,-

### CHEESECAKE

*blueberry compôte / sable Breton / mint tuile / forest fruit*  
11,-

### FRENCH TOAST

*strawberry Romanoff / forest fruit compote / white chocolate crisp / coconut flakes*  
11,-

### CHEESE

*selection of cheeses by Lindenhoff / walnutbread / PX & raisin compote*  
14,50