

# Appetizer

## *Gravad Lax*

Home marinated salmon | pickled vegetables | aigre-doux of fennel

24

## *Ibérico Ham*

80 grams Ibérico Ham | hummus | green olives | pan con tomate

32

## *Vitello Tonnato*

Short grilled tuna | veal | anchovy

24

## *Fried Goose liver*

Caramelized apple | black pudding | calvados

29

## *Oysters Gillaudeau*

6 pieces

35

## *Steak Tartare*

Sweet and sour vegetables

24

*Supplement caviar | 20 per 10 grams*

## *Langoustine*

Butternut | green asparagus | white butter sauce

29

## Main courses

### *Codfish*

Tomato | shallot | white butter sauce | mashed potato

32

### *Sole*

Sole meuniere | fresh salad | clarified butter

59

### *Lobster Belle-vue* +/- 700g

Fresh salad | sweet and sour vegetables

Half 40 | Whole 69

### *Irish Beef*

Zucchini | mushroom | mini turnips | béarnaise, mushroom or pepper sauce

38

### *Sweetbreads*

Green asparagus | spring onion | broad bean | dauphines

38

### *Meat Chef's Selection*

Market vegetables | potato garnish

39

*All prices are stated in euros. The composition of the products may change.*

*The allergen list has been drawn up on the basis of the supplier information.*

*Attention: cross contamination cannot be ruled out.*

*Any change in the menu may lead to a supplement.*