

SUGGESTIONS

Appetizers

Scorched mackerel | burrata | beluga lentils | pesto | avocado | 22

Red mullet | zucchini | tomato | tomato vinaigrette | 22

Half lobster | basmati | herb butter | green asparagus | 40

Main Dishes

Brill | fennel | beurre blanc | avruga | herb oil | 36

Beef tenderloin | artichoke | shiitake | edamame | fondant potato | 38

Plaice | artichoke | shiitake | edamame | fondant potato | 30

Whole lobster | basmati | herb butter | green asparagus | 65

CHEF'S MENU

Scorched mackerel | burrata | beluga lentils | pesto | avocado

Red mullet | zucchini | tomato | tomato vinaigrette *

Brill | fennel | beurre blanc | avruga | herb oil **

Beef tenderloin | artichoke | shiitake | fondant potato

Raspberry | pistachio | strained yogurt

3-course 55 | wine pairing 26

* 4-services 65 | wine pairing 34

** 5-course 75 | wine pairing 42

Cheese instead of dessert supplement €4

Cheese as an extra course €16