

Cousinas,

Casual fine dining, no-nonsense local cuisine, global influences without forgetting our roots.

Menu Cousinas

A selection of dishes featuring delicious seasonal produce

Sashimi of kingfish, cucumber, finger lime and sesame vinaigrette

Lobster-filled tortellini, sugar snaps and peanut sauce*

Chistorra (fresh chorizo), smoked leek, pickled shimeji and yoghurt

Wild duck with Ibérico pork belly, glazed pointed cabbage, pear and hoisin sauce

Cheeses by Van Tricht, mango-cardamom-mustard seed compote and/or

Mojito cheesecake with blackberries, mint-lime granita

4-course menu € 67

5-course menu * € 82

Cheese instead of dessert € 5

Cheese and dessert € 15

Menu to be chosen per table

At lunchtime we serve a 2-course lunch menu at €38 with a choice

Everything is homemade. Do you have an allergy?

Please let us know and we will gladly adapt the menu.

Bites to share, the perfect way to taste
and discover the flavours of Cousinas

Ostra Regal oyster, sauce vierge and puffed rice (each)	€ 6
Fresh sardines, puff pastry, olive tapenade (2 pieces)	€ 14
Balfegó tuna marinated with olive oil and lime	€ 18
Culatello di Zibello, aged premium cut from the hind leg, Parma region.	€ 24

À la carte

STARTERS

Lobster-filled tortellini, sugar snaps and peanut sauce	€ 26
Sashimi of kingfish, cucumber, finger lime and sesame vinaigrette	€ 24
Stracciatella di Bufala, Cavaillon melon salad, verbena and gremolata 	€ 19
Chistorra (fresh chorizo), smoked leek, pickled shimeji and yoghurt	€ 20

MAINS

Crusted Mowi salmon, langoustine tartare, spinach, pickled butternut and velouté sauce	€ 34
Poached monkfish, braised fennel, potatoes, cockles and Nantua sauce	€ 37
Beef striploin, flat beans, chanterelles, potato purée and meat jus	€ 36
Wild duck with Ibérico pork belly, glazed pointed cabbage, Nashi pear and hoisin sauce	€ 38

DESSERTS

Mojito cheesecake with blackberries, mint-lime granita	€ 15
Salted caramel chocolate, banana and buckwheat ice cream	€ 15
Cheeses by Van Tricht, mango-cardamom-mustard seed compote	€ 18

The choice is yours :-) but to complete your experience,
we recommend two dishes per person.