

BITES

Pata Negra ham (Paleta Bellota Carrasco) 50 grams	13,95
Scallops ceviche with Gohan Desuyo, olive oil and lime juice	14,95

STARTERS

Sepia inlaid fresh salmon, pumpkin, ponzu, kumquat, Umeboshi, nori	1/2 8,00 1/1 13,95
Beef bavette tartare with egg yolk, crispy bread crumbs, chives and yuzu & leek sorbet	1/2 8,00 1/1 13,95
Pan fried quail breasts, quail legs confit, onion choucroute, choucroute broth, truffle potato chips, deep fried quail egg, celeriac, blueberry and poultry & blueberry sauce	1/2 11,50 1/1 20,50
Oysters "Les Fines de Claires" (six) Two with separately served lemon, red wine vinegar and shallots Two with ginger foam, sweet and sour marinated cucumber and crushed ice of gin & tonic © 2015 Two with crème fraiche, herring roe and Champagne jelly © 2019	1/2 10,50 1/1 21,-

SECOND STARTERS

Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014 (vegetarian)	1/2 9,50 1/1 15,50 2/1 21,-
Bouillabaisse, razor shell, rouille stuffed tortellini & roasted peppers	1/2 11,50 1/1 19,95
Gently cooked pork belly, smoked eel, eel broth, Thea, radish, kombu	1/2 12,50 1/1 21,50

MAIN COURSES**FISH**

Skin fried Skrei (winter cod) fillet, beetroot, yellow beetroot, horseradish, shepherd's pie, tarragon	1/2 13,50 1/1 24,50
Glazed turbot, spinach risotto, fermented garlic, king mushroom, savoy cabbage and razor shell beurre blanc sauce	1/2 17,50 1/1 31,95

MEATS

Beef Rendang ©	1/2 13,50 1/1 24,50
Anjou pigeon, artichoke cream, artichoke, Dahl, roasted Jerusalem artichoke, hazelnut, pan fried duck liver and own sauce	1/2 15,50 1/1 29,50
Grilled beef tenderloin with parsnip cream, glazed parsnip & black salsify and Madeira sauce	1/2 15,50 1/1 31,50

SIDES

Homemade potato fries with mayonnaise	4,50
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MENU VINEUM

Lunch menu 2-Courses 29,50 | Lunch menu 3-Courses 36- | Dinner menu 3-Courses 37,-

Sepia inlaid fresh salmon, pumpkin, ponzu, kumquat, Umeboshi, nori

of

Beef bavette tartare with egg yolk, crispy
bread crumbs, chives and yuzu & leek sorbet

Skin fried Skrei (winter cod) fillet,
beetroot, yellow beetroot, horseradish, shepherd's pie, tarragon

of

Beef Rendang ©

Brandied apricots tarte tatin with apricot meringue, inlaid grapes,
star aniseed & cinnamon, cacao gel and brandied raisins ice cream

or

Various European cheeses with condiments

Dinner menu 4-Courses 45,-

Sepia inlaid fresh salmon, pumpkin, ponzu, kumquat, Umeboshi, nori

Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014

Beef Rendang ©

Brandied apricots tarte tatin with apricot meringue, inlaid grapes,
star aniseed & cinnamon, cacao gel and brandied raisins ice cream

or

Various European cheeses with condiments

Dinner menu 5-Courses 56,-

Sepia inlaid fresh salmon, pumpkin, ponzu, kumquat, Umeboshi, nori

Pan fried quail breasts, quail legs confit,
onion choucroute, choucroute broth, truffle potato chips, deep fried quail egg,
celeriac, blueberry and poultry & blueberry sauce

Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014

Beef Rendang ©

Brandied apricots tarte tatin with apricot meringue, inlaid grapes,
star aniseed & cinnamon, cacao gel and brandied raisins ice cream

or

Various European cheeses with condiments

Wine pairing 8,- (by the glass) | Wine pairing 4,50 (1/2 glass)

Premium wine pairing 10,50 (by the glass) | Premium wine pairing 5,50 (1/2 glass)

David's favourites 12,50 (by the glass) | David's favourites 7,50 (1/2 glass)

Coravin wine pairing custom made for your choice

DESSERTS

Various European cheeses with condiments	1/2 8,50 1/1 15,00
Glass of Vintage Port	1/2 5,00 1/1 9,50
5 glasses to accompany your 5 cheeses © 2014	1/2 10,00 1/1 17,50
Various scoops of homemade (sorbet) ice cream (Per scoop)	2,50
Brandied apricots tarte tatin with apricot meringue, inlaid grapes, star aniseed & cinnamon, cacao gel and brandied raisins ice cream	11,00
Glass of 2015 Brunelli Garganega Passito "ReSol", Veneto, Italia	1/2 4,50 1/1 7,50
Bitter chocolate moelleux, ginger ice cream, passionfruit & mango salad, passionfruit violet gel, buttermilk panna cotta, buttermilk powder, kaffir lime	12,50
Glass of 2018 Schätzel Riesling Kabinett, Rheinhessen, Deutschland	1/2 4,50 1/1 7,50
Blood orange macaron, blood orange sorbet, coffee ganache, blood orange segments, yuzu white chocolate powder, blood orange gel, mascarpone salted blood orange cream	13,50
Glass of 2001 Bacalhôa Moscatel de Setúbal, Setúbal, Portugal	1/2 5,50 1/1 9,50

Please inform us of any dietary requirements or allergies at the time of your reservation!