

BITES

Chicken & vegetables gyoza with dumpling sauce & sambal (six)	1/1 7,50
Pata Negra ham (Paleta Bellota Carrasco) 50 grams	1/1 13,95
Scallop ceviche with Gohan Desuyo, olive oil and lime juice	1/1 14,95

STARTERS

Raw marinated sea bream with marinated Cherry tomato, black olive cream, green olive, fennel salad, Pata Negra oil and tomato broth	1/2 8,00 1/1 13,95
Beef tartare, capers cream, capers gel, black pudding, egg yolk in brine and Savora mustard sorbet	1/2 8,00 1/1 13,95
Scallop with beach crab flan, burned corn, red bell pepper cream, goat yoghurt and Jalapeño oil	1/2 11,50 1/1 20,50
Oysters "Les Fines de Claires" (six)	1/2 11,95 1/1 23,75
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 sambai froth, radish and crushed ice of yuzu © 2018	

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,-
Bouchot mussels stewed in langoustines broth (2/1 will be served with homemade potato fries with mayonnaise)	1/2 9,50 1/1 15,50 2/1 22,50
Rouleaux of confit of duck legs and duck liver with duck Prosciutto, Galia melon, haricots, basil and beurre blanc © 2020	1/2 10,- 1/1 17,50 2/1 27,50

MAIN COURSES

FISH

Pan-fried plaice fillet with red beetroot terrine, raspberry gel, Chioggia beetroot salad, smoked almond and tarragon beurre blanc	1/2 13,50 1/1 24,50
Skin fried wild sea bass fillet with artichoke cream, hand rolled couscous with Râs al hânout and salted lemon curds	1/2 18,50 1/1 34,95

MEATS

Grilled veal entrecote with soft cooked veal cheek, hazelnut crunch, glazed sage gnocchi, Eryngi mushrooms and Calvados & appel sauce	1/2 13,50 1/1 24,50
Grilled beef tenderloin, oxtail ravioli, onion compote and cognac sauce (supplement: pan-fried duck liver € 10, -)	1/2 18,50 1/1 31,50

SIDES

Homemade potato fries with mayonnaise	5,-
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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

MENU VINEUM

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

Raw marinated sea bream with marinated Cherry tomato,
black olive cream, green olive, fennel salad, Pata Negra oil and tomato broth

or

Beef tartare, capers cream, capers gel,
black pudding, egg yolk in brine and Savora mustard sorbet

Pan fried plaice fillet with red beetroot terrine, raspberry gel,
Chioggia beetroot salad, smoked almond and tarragon beurre blanc dragon

or

Grilled veal entrecote with soft cooked veal cheek, hazelnut crunch,
glazed sage gnocchi, Eryngi mushrooms and Calvados & appel sauce

Poached pineapple with peanut cream, bitter chocolate gel,
coconut mousse with lemon grass, lime leaf and ginger ice cream

or

Various European cheeses with condiments

Dinner menu 4-Courses 45, -

Raw marinated sea bream with marinated Cherry tomato,
black olive cream, green olive, fennel salad, Pata Negra oil and tomato broth

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

Grilled veal entrecote with soft cooked veal cheek, hazelnut crunch,
glazed sage gnocchi, Eryngi mushrooms and Calvados & appel sauce

Poached pineapple with peanut cream, bitter chocolate gel,
coconut mousse with lemon grass, lime leaf and ginger ice cream

or

Various European cheeses with condiments

Dinner menu 5-Courses 56, -

Raw marinated sea bream with marinated Cherry tomato,
black olive cream, green olive, fennel salad, Pata Negra oil and tomato broth

Rouleaux of confit of duck legs and duck liver
with duck Prosciutto, Galia melon, haricots, basil and beurre blanc © 2020

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

Grilled veal entrecote with soft cooked veal cheek, hazelnut crunch,
glazed sage gnocchi, Eryngi mushrooms and Calvados & appel sauce

Poached pineapple with peanut cream, bitter chocolate gel,
coconut mousse with lemon grass, lime leaf and ginger 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 5,50 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
Poached pineapple with peanut cream, bitter chocolate gel, coconut mousse with lemon grass, lime leaf and ginger ice cream	11,00
Glass of 2018 Schätzel Riesling Kabinett, Rheinhessen, Deutschland	1/2 4,50 1/1 8,00
Cherry clafoutis with buttermilk, macaron, sour cream, balsamico and cherry sorbet	12,50
Glass of N.V. Acquesi Bracchetto d' Acqui "Valle delle Rose"	1/2 4,50 1/1 8,00
Smoked pear, mascarpone mille-feuille, caramelized bacon sauce, Pecorino cookie and Pecorino ice cream	13,50
Glass of 2015 Brunelli Garganega Passito "ReSol", Veneto, Italia	1/2 4,50 1/1 8,00

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

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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