



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


Roasted young mackerel Escabeche style, kidney beans salad, avocado, crispy taco with smoked mackerel and sour cream	1/2 8,00 1/1 13,95	
Beef steak tartare with foie gras de canard crème, caramelised pearl onions, hazelnuts, chicory and hazelnut aceto vinaigrette	1/2 8,00 1/1 13,95	
Miso marinated AA Sashimi tuna fillet with lobster tempura, sweet potato crème, bamboo shoots and tare dressing	1/2 12,00 1/1 21,50	
Pan fried crispy veal sweetbreads with a small pancake of brioche bread, peas, young chanterelles, smoked bacon and shallot sauce	1/2 12,50 1/1 22,50	
Oysters 'Huitres Creuses d' Irlande' (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 ponzu 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,-
Bresse chicken tandoori with lentils du Puy, sweet and sour turmeric, curry gel and yoghurt-lime foam with saffron crunch	1/2 10,- 1/1 17,50
Slowly cooked pork belly with scallop ceviche, cauliflower vanilla crème, roasted macadamia nuts and beurre noisette	1/2 11,- 1/1 19,95

MAIN COURSES

FISH

Baked zander fillet with artichoke crème, creamy polenta, BBQ corn, burrata and oregano oil	1/2 13,50 1/1 24,50	
Grilled turbot fillet with smoked eel risotto, sweet and sour fennel, smoked eel fritto and Hollandaise	1/2 18,50 1/1 34,95	

MEATS

Sautéed duck breast with carrot flan, couscous with mint, apricot and lemon sauce (supplement: pan fried duck liver € 10,-)	1/2 13,50 1/1 24,50	
Grilled beef tenderloin, Pommes Paolo, celeriac and fresh truffle jus (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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MENU VINEUM

Lunch menu 2-Courses € 31,50 (starter and main course)
Lunch menu 3-Courses & Michelin Bib Gourmand menu € 39,-
These dishes are part of our Michelin Bib Gourmand menu, consisting of
3-courses (starter-main course-dessert together for € 39,- p.p.)



Menu 4-Courses € 45,-

Roasted young mackerel Escabeche style, kidney beans salad,
avocado, crispy taco with smoked mackerel and sour cream

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

Sautéed duck breast with carrot flan, couscous with mint, apricot and lemon sauce
(supplement: pan fried duck liver € 10,-)

Cheesecake with rhubarb, strawberry and elderflower

or

Various European cheeses with condiments

Menu 5-Courses € 56,-

Roasted young mackerel Escabeche style, kidney beans salad,
avocado, crispy taco with smoked mackerel and sour cream

Slowly cooked pork belly with scallop ceviche,
cauliflower vanilla crème, roasted macadamia nuts and beurre noisette

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

Sautéed duck breast with carrot flan,
couscous with mint, apricot and lemon sauce
(supplement: pan fried duck liver € 10,-)

Cheesecake with rhubarb, strawberry and elderflower
of

Various European cheeses with condiments

WINE VINEUM

Choose (in consultation with us) from our beautiful wine list,
or let us surprise you with one (or more) of the following possibilities...



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	
Cheesecake with rhubarb, strawberry and elderflower	11,00	
Glass of 2019 Schloss Lieser Riesling Kabinett "Piesporter Goldtröpfchen", Mosel, DE	1/2 4,50 1/1 8,00	
Apple tarte tatin with Roquefort Papillon Noir and vanilla ice cream	12,50	
Glass of 2015 Brunelli Garganega Passito "ReSol", Veneto, Italia	1/2 4,50 1/1 8,00	
Chocolate Michelin X VINEUM ©	13,50	
Glass of 2018 Brunelli Recioto della Valpolicella Classico, Veneto, Italia	1/2 5,50 1/1 9,50	

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