

Diner

Chef's specials

Starters

Fine Claire oesters (6 stuks) en sashimi van zalm 22.5

Fine Claire oysters | vinegar | salmon sashimi | soy sauce | wasabi

Burrata 14.5

Truffle | tomatoes mix | basil | red onion | aceto balsamico | Ladi's olive oil | pinenuts

Salade inktvis chorizo 11

Salad mix | squid | chorizo | red onion | pine nuts | aceto

Coquille carpaccio 13.5

Scallop carpaccio | pesto | red onion | pine nuts | olive oil

Hazenpaté 14

Hare pâté | fig marmalade | caramelized walnut | rocket | aceto | toast

Porchetta met stoofpeer 9

Pork belly | stewed pear

Bouillabaisse 11.75

Fish soup

Mains – vegan

Infinity risotto 22.5

Osmanthus | gojiberries | sweet potatoes | asparagus | orange

Mains – fish

Catch of the day 22.5

Pan-fried fish

Zeebaars 22.5

Seabass (oven-baked) | thyme | rosemary | garlic | lemon

Bouchot mosselen 19.5

Thyme | rosemary | garlic

Wilde garnalen en coquilles 27.5

Wild prawns | scallops

Mains – meat

Aberdeen Angus bavette 23.5

Flank steak

Kalfswang (sous-vide) 23

Braised veal

Fazant 23

Pheasant | stuffed with fungus

Hertenbiefstuk 23.5

Venison steak

Desserts

Stoofpeer en speculoos ijs 9.5

Fudge blondie | stewed pear | whipped cream

Romanoff merengue 8.5

Heeft u een allergie? Laat het ons weten.

Lunch – Borrel – Diner