

Diner

Chef's specials

Starters

Oesters (6 stuks) en sashimi van zalm 22.5

Oysters | vinegar | salmon sashimi | soy sauce | wasabi

Tuna tataki 14.5

Pickled cucumber | wasabi-mayonnaise | sesame

Beef tataki 14.5

Onion dressing | wakame | rocket | almond flakes

Aanrader Taco Iberico rib fingers 11.5

Burrata 14.5

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

Pulpo Greek style 13

Octopus | lemonjuice | red onion | Ladi's olive oil | vinegar | parsley

Coquille carpaccio 13.5

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

Hazenpaté 14

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

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

Aanrader Tuna soba (lauwwarm) 26

Grilled tuna | soba

Aanrader Wilde tijgergarnalen en coquilles 27.5

Wild tiger prawns | scallops

Mains – meat

Aanrader Australian short-rib 24.5

Slow-braised short-rib | dark chocolate

New Zealand lamsrack 24.5

Mint-jelly

Kalfswang (sous-vide) 23

Braised veal

Aberdeen Angus bavette 23.5

Flank steak

Desserts

Stoofpeer en speculoos ijs 9.5

Fudge blondie | stewed pear | whipped cream

Romanoff merengue 8.5

Fresh fruit

Heeft u een allergie? Laat het ons weten.

Lunch – Borrel – Diner