



# MENU

enjoy life, enjoy good food and you'll feel happiness



## starters

**Tomato Terrine with Confit Shallots, Ajo Blanco**  
Tomatenterrine met Gekonfijte Sjalotten, Ajo Blanco

13,5 €

**Bouchot Mussels & Coconut Aguachille**  
Bouchot Mosselen, Kokos Aguachille

13 €

**Preso Iberica with Figs and Chimichurri**  
Preso Iberica met Vijgen en Chimichurri

17,5 €

**Cod Gravlax, Sorrel and Nasturtium, Dates & Chipotle Dip**  
Kabeljauw Gravlax, Zuring en Capucine, Dadel en Chipotlecrème

16 €

## main course

24,5 €

**Pulled Skate Wing, Bourride Sauce, Cauliflower Mousseline, Raspberries**  
Pulled Rogvleugel, Bourride Saus, Bloemkool en Frambozen

26 €

**Grilled Picanha, Xerém, Tomato/Ginger Chutney, Fresh Herbs Salsa**  
Gegrilde Picanha, Xerem, Tomaten / Gemberchutney, Verse Kruiden Salsa

20,5 €

**Vegetable Bouillabaisse with Saffron & Black Garlic Aioli**  
Groente Bouillabaisse Met Saffraan en Zwarte Knoflook Aioli

23,5 €

**Royal Sea Bream, Coco de Paimpol Beans & Mushrooms, Ponzu Sauce**  
Dorade Royal, Coco de Paimpol Bonen en Paddestoelen, Ponzu-Saus

**Milk Mousse with Blueberries, Nectarines and Honey Cream**  
Melk Mousse met Bosbessen, Nectarines en Honingcrème

9,5 €

**Forastero Chocolate, Yogurt Foam, Caramelized Cherries, Buckwheat**  
Forastero Chocolade, Yoghurtschuim, Gekarameliseerde Kersen en Boekweit

9,5 €

**Cheese Selection**  
Selectie van Kazen

12,5 €



inspired  
by  
nature

## desserts