

DINNER

Next to our menu we also serve daily specials.
Our team will inform you about them...

STARTERS

SOUPS

Pomodori tomato 10
crème fraîche - basil oil

Pumpkin 10
roasted pumpkin seeds - smoked paprika

Soup of the day 10
seasonal soup

VEGA

Burrata mozzarella 15
Pumpkin and sriracha cream - sautéed Jerusalem artichoke - dates - sweet-and-sour pumpkin

Daikon 'scallops' 15.5
Mirin and kombu marinade - wakame seared shimeji mushrooms - horseradish cream

Goat cheese cream gratin 14.5
seasonal compote / dried apricot / croutons

FISH

Lobster croquettes 15
samphire - lemon mayonnaise

Moscardini baby octopus 15.5
tomato sauce - black olives - capers - oregano croutons

Ceviche 14.5
avocado - sweet potato crisps - lemon pearls

MEAT

Carpaccio 15.5
Parmesan - pine nuts - truffle mayonnaise - rocket

Chicken karaage 15
Panko - lemon mayonnaise - cucumber salad

Venison ham 16
burrata - hazelnuts - rocket - blackberry gel blackberries

SALADS

Caesar salad 23.5
little gem - grilled chicken - bacon - croutons
Parmesan - Caesar dressing

Goat's cheese cream gratin 21.5
seasonal compote - dried apricot - honey - croutons

MAIN COURSES

VEGA

Aubergine 26
slow-cooked - miso - yuzu - sesame - bulgur salad

Portobello mushroom 25.5
ricotta - basil - herb gratin - lemon risotto - almonds

Shallot tarte tatin 26.5
quince compote - spiced honey - crème fraîche

FISH

Cod 27.5
lemon risotto - marinated artichokes - cherry tomatoes

Catch of the day 28
seasonal fish - sweet potato cream
sautéed cavolo nero - lobster bisque

Grey mullet 27
chanterelles - white turnip - butter sauce

MEAT

Grilled beef rib steak 28
parsnip and truffle cream - wild mushrooms
parsnip crisps - mushroom jus

Duck leg confit 27.5
sweet potato purée - sautéed cavolo nero - truffle jus

Venison steak 29.5
red cabbage - pears - walnuts - red chicory - berry jus

Chicken thigh satay 24.5
5-spice nasi - satay sauce - bean sprouts
pointed cabbage and mango salad - prawn crackers
crispy onions

ON THE SIDE

Baby potatoes 6
oven roasted - lemon - parsley

Fries 6
truffle mayonnaise

Green salad 5
mustard vinaigrette

DESSERTS

Mascarpone mousse 11
red wine-poached pears - caramelised almond praline
dark chocolate

Crème brûlée 10.5
candied ginger

Chocolate fondant 11.5
vanilla ice cream - caramel sauce

Pumpkin trifle 11
pumpkin mousse - pumpkin crème anglaise
spiced biscuit crumble - salted caramel ice cream
hazelnut brandysnap

Dessert of the day 11.5