

BISTRO MENU

Our kitchen team has put together a beautiful menu full of surprising dishes.

3 COURSES 43.5

4 COURSES 49.5

We source our products as locally as possible. For example, our fish comes from the North Sea and our meat is sourced from Europe.

We also cook with the seasons, which allows us to use regional vegetables whenever possible.

TO SHARE

Steak tartaar 15
Anchovy mayonnaise, egg yolk

Crevette 15
Vadouvan, lemongrass

Mushroom pâté
Roasted brioche, Jerusalem artichoke

Grilled veal tongue 14
Salsa verde, beurre noisette

Mussels 15
Sobrassada, Pinot Gris

Picanha 17
Chimichurri, Jerusalem artichoke

**Fig-shallot
tarte tatin** 15
Red port, apricot, goat cheese

Homemade rösti 14
Truffle, 64°C egg, Parmesan

MAIN COURSES

North Sea catch 26

Bouillabaisse sauce, rouille, and kosho

Duck breast 26

Brussels sprouts and mandarin

Celeriac 24

Parmesan foam and forest mushrooms

SPECIALS

for 2 people

Cataplana 65

Seafood, langoustine, and white fish served in a traditional hammered copper pan

Cote a l'os 75

Beautiful cut of beef, Café de Paris butter, seasonal vegetables

DESSERTS

Chocolate mousse 9.5

Brandysnap, smoked ginger

Passion fruit ice cream 9.5

Basil oil, cheesecake frosting

Chef's dessert 12.5

Yogurt, blackberries, beetroot, horseradish, coffee

Cheese board 16.5

5 different cheeses

LUNCH

Croissant 3.0

Jam, cheese, or ham +1, ham and cheese +2

French toast 13.5

Brioche, cinnamon, crème fraîche

Egg's Royale 17.0

Poached egg, hollandaise, house-smoked salmon

Egg's Servaas 16.0

Poached egg, hollandaise, forest mushroom

2 fried eggs 14.0

Sourdough, serrano ham, Gouda cheese

Croque madame 13.5

Gouda cheese, cured ham, fried egg, truffle mayonnaise

House-smoked salmon 15.5

Brioche, dill, capers

Picanha 17.0

Forest mushroom, truffle mayonnaise

'Sjevraoje' goat cheese 14.5

Sourdough, fig, beer syrup, walnut (serrano ham +2)