

TO SHARE

Also suitable as starters. from 17:00

Steak tartaar 80g/160g Anchovy mayonnaise, crispy capers	13.5/22.5
Pan-fried prawns 7/12pcs Vadouvan beurre blanc, lemongrass	15.5/21.5
Pan-fried green asparagus ✓ Baba ganoush, orange, hazelnut	14.5
Artichoke tartare ✓ Lemon, caper cream, piment d'espelette	14.5
Thai mussels Creamy tom kha sauce, galangal	13.5
Octopus tentacle White bean cream, romesco	16.5
Flat iron tagliata Parmesan, lamb's lettuce	16.5
Glazed pork belly Bisque, mango, sesame	16.5
Shallot tarte tatin ✓ Confit tomato, goat's cheese, caramel, lamb's lettuce, pecan	14.5
Caramelised chicory ✓ Blue cheese, walnut, lamb's lettuce	13.5

MAINS

from 17:00

North Sea catch Grenobloise, Dutch brown shrimp, croutons	23.5
Pork cheek Black garlic, sea purslane, pearl barley	25.5
Rumpsteak Red wine béarnaise, potato salad, charred leek	26
Aubergine tompouce ✓ Baba ganoush, mint yoghurt, pomegranate, pearl barley, dukkah	19.5

SIDES

Thick-cut fries	3.5
Fresh spring salad	5.5
Green asparagus with sea purslane	8.5
Roasted new potatoes with Café de Paris butter	6.5

SPECIALS FOR TWO

Cataplana 65

A rich symphony of fresh white fish, seafood and langoustine, slow-cooked in a hammered copper pan. Served with bread.

Côte à l'os 75

Tender, flavourful beef rib, finished with Café de Paris butter. Served with fresh seasonal vegetables and thick-cut fries.



BISTRO SERVING

Step into our newly opened Bistro. A place where you leave the hustle and bustle of daily life behind, and where lingering over a long meal, fine wines and good company take centre stage. Pull up a chair for the dishes you've come to know and love from us, and let yourself be surprised by what our bistro menu has in store for you.

BISTRO MENU

Our kitchen team has put together a wonderful menu, with two surprising sharing dishes per course.

Gang 1

Artichoke tartare

Lemon, caper cream, piment d'espelette

Pan-fried gambas

Vadouvan beurre blanc, lemongrass

Gang 2

Aubergine tompouce

Baba ganoush, mint yoghurt, pomegranate, dukkah

Diamond hare tagliata

Parmesan, lamb's lettuce

Gang 3

Shallot tarte tatin

Confit tomato, goat's cheese, caramel and pecan nut

Pork cheek

Black garlic, rock samphire

The Bistro menu can be ordered from 2 persons at 42.50 per person, including bread and table water. The menu is also available as a vegetarian option and we are happy to accommodate allergies and dietary requirements.