

DINER: 17.00 - 20.30

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## APPETIZERS

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### *Bread with garlic butter 6.5*

**Roasted leek**   11

with vinaigrette, egg yolk cream and walnut

 *Pinot Grigio (Italy) glass 5.5* |  *Finca Os Cobatos Godello Monterrei (Spain) bottle 30*

**Burrata**   12.5

with basil cream, tomato, cumin oil and smoked almond crunch

 *Sauvignon Blanc (France) glass 5.9* |  *Weingut Winter Riesling (Germany) bottle 32*

**Veal pastrami**   14

with Amsterdam onions, crispy sourdough and parsley cream

 *Chardonnay (France) glass 6.5* |  *Meursault Bourgogne (France) bottle 79*

**Beef carpaccio**  13.5

with old cheese, roasted broad beans, truffle mayonnaise and mixed salad

 *Pinot Grigio (Italy) glass 5.5* |  *Finca Os Cobatos Godello Monterrei (Spain) bottle 30*

**Salmon in nori**   14

with radish, wakame, wasabi mayonnaise and Furikake crumble

 *Chardonnay (France) glass 6.5* |  *Meursault Bourgogne (France) bottle 79*

**Tuna tataki**    14.5

fresh salad of radish, cucumber and apple with oriental vinaigrette

 *Sauvignon Blanc (France) glass 5.9* |  *Raimbault Sancerre (France) bottle 46*

**Starter platter to share** 17.5 p.p.

Tasting of different appetizers, from 2 persons

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## SOUPS

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*All our soups are served with bread and homemade herb butter.*

**Roasted tomato and pepper soup**   7.5

with basil cream

**Wild mushroom soup**   8.5

with truffle

**Soup of the moment**



Do you have an allergy? Let us know



Vegetarian



Vegan



Gluten free



Lactose free



Nut free

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## SALADS

*Served with bread and garlic butter*

**Pulled oyster mushroom**   17.5

with red cabbage, sweet and sour cucumber, roasted chickpeas and barbecue pepper marinade

 Pinot Grigio (Italy) glass 5.5 |  Huber Obere Steigen Grüner Veltliner (Austria) bottle 38

**Carpaccio**  18

with aged cheese, roasted broad beans and truffle mayonnaise

 Pinot Grigio (Italy) glass 5.5 |  Finca Os Cobatos Godello (Spain) bottle 30

**Warm chicken**  17.5

with sweet and sour cucumber, green apple, sesame and dill mayonnaise

 Costa Negroamaro (Italy) glass 4.8 |  Weingut von der Mark Spätburgunder (Germany) bottle 30

**Smoked fish: salmon, trout & mackerel**  19.5

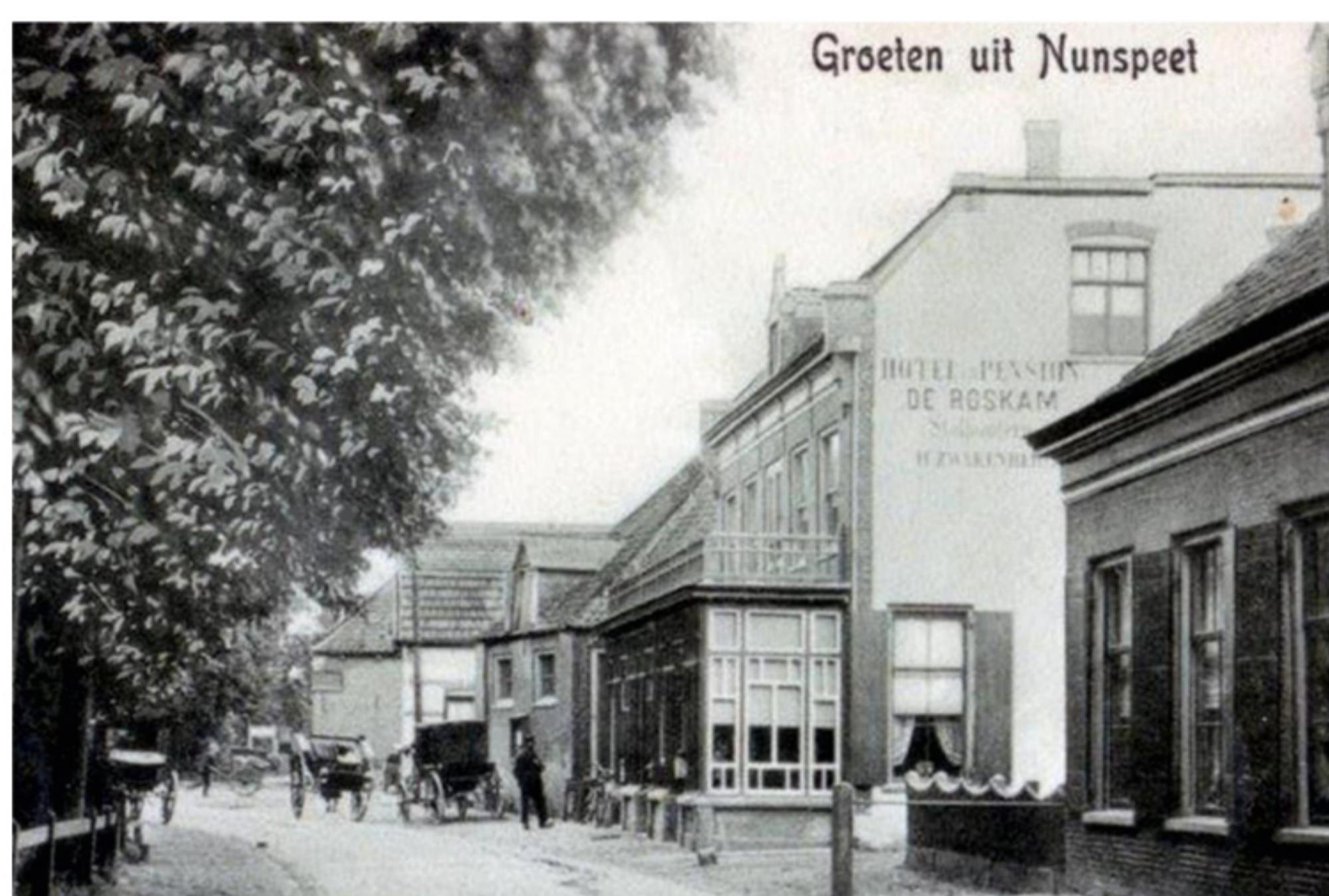
with capers, boiled egg, red onion, sweet-and-sour cucumber and chive mayonnaise

 Sauvignon Blanc (France) glass 5.9 |  Huber Obere Steigen Grüner Veltliner (Austria) bottle 38

**Burrata**  18

with tomatoes, basil cream and smoked almond crunch

 Pinot Grigio (Italy) glass 5.5 |  Finca Os Cobatos Godello (Spain) bottle 30



## FOR KIDS

Fish with vegetables and fries 10.5

Meat with vegetables and fries 10.5

Croquette or frikandel  
(minced-meat hot dog) with fries 8



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## MAIN COURSES

*By default, all dishes are served with vegetable garnish, fries and salad*

**Marinated chicken thigh** 24

with satay sauce, spring onion, prawn crackers, fried onion and atjar

 *Costa Negroamaro (Italy) glass 4.8* |  *Weingut von der Mark Spätburgunder (Germany) bottle 30*

**Truffle pasta**   21

with fried mushrooms, Parmesan cheese and truffle

 *Costa Negroamaro (Italy) glass 4.8* |  *Acinatico Ripasso della Valpolicella (Italy) bottle 47*

**Slowly cooked beef**    26.5

with potato mousseline, parsnip and gravy

 *Walvisch Grenache-Syrah-Mourvèdre (South Africa) glass 6.5* |  *St. Emilion Grand Cru Classé (France) bottle 49*

**Baked sea bass**  26

with orzo and foamy lobster sauce

 *Chardonnay (France) glass 6.5* |  *Meursault Bourgogne (France) bottle 79*

**Fried Cod**   24.5

with pumpkin and saffron sauce

 *Chardonnay (France) glass 6.5* |  *Meursault Bourgogne (France) bottle 79*

**Roasted cauliflower**  20

with ras el hanout, baba ganoush, korma sauce and papadum

 *Merlot-Cabernet Sauvignon (Spain) glass 5.9* |  *Gran Dominio Rioja Reserva (Spain) bottle 34*

**Tournedos**  *optie*   37

with red wine jus and mushrooms

 *Walvisch Grenache-Syrah-Mourvèdre (South Africa) glass 6.5* |  *St. Emilion Grand Cru Classé (France) bottle 49*

**Jackfruit stew**   *option*  21.5

stewed in Westmalle Double beer with green salad

 *Costa Negroamaro (Italy) glass 4.8* |  *Acinatico Ripasso della Valpolicella (Italy) bottle 47*



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## DESSERTS

*Taste experience with a golden edge!*

**Dubai golden brownie** 12  
Brownie, pistache, kataifi and mascarponecrème  
🍷 *Eminencia Pedro Ximenez PX (Spain) glass 6*

**Mango passion fruit cream** 🌱 🍷 10  
with white chocolate mousse and coconut sorbet ice cream  
🍷 *Muscat de Beaumes de Venise (France) glass 6.3*

**Poached pear** 🌱 🍷 9.5  
with dark chocolate mousse, macadamia and vanilla ice cream  
🍷 *Eminencia Pedro Ximenez PX (Spain) glass 6*

**Monchou cake** 8.5  
with Amarenen cherries and pistachio ice cream  
🍷 *Muscat de Beaumes de Venise (France) glass 6.3*

**Coffee deluxe** 8.5  
traditional delicacies served with coffee, tea, espresso or cappuccino

**Cheeseplatter** 12.5  
four types of cheese served with nut bread and toast  
🍷 *Eminencia Pedro Ximenez PX (Spain) glass 6*



*Prepared with lots of love*



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