

CHEF'S MENU**3 COURSE MENU** | 39.00**BASIC** | 49.50**DELUXE** | 67.50**BREAD** With beurre noisette and fried capers | 3.50**OYSTER** With kimchi vinaigrette | 4.00**BLACK PEARL CAVIAR** 20 gr with roasted baby potatoes | 49.00**CHARCUTERIE** Dutch pancetta from our own pigs | 10.50**STARTERS / SMALL PLATES****SPICY CUCUMBER SALAD** Szechuan style | 5.50**PARATHA** With lovage cream and wild herbs | 7.50**CONFIT TOMATO** With dashi and jalapeño cream | 9.50**CEVICHE** With calamansi and green paprika | 12.50**MUSSELS** With XO sauce | 15.00**PITA TORI KATZU** With breaded chicken thigh | 9.50**MAIN****TURBOTINE** From the BBQ, 450 gram | 26.50**TURBOT** From the BBQ, 800 gram, 2p. | 55.00**DUTCH RIB-EYE** From the BBQ, 400 gram, marbled, 2p. | 55.00**DUCK BREAST** With Madame Jeanette and couscous | 27.50**SIDES****LEEK** From the BBQ | 5.00**BABY POTATOES** Natural, From the BBQ | 5.00**BABY POTATOES** From the BBQ with beef XO sauce | 6.00**DESSERTS****CHEESE** Selection of three cheeses from fromagerie Kef | 14.50**TOMPUSSY** | 8.00

[**'BRING YOUR OWN'** On Sunday and Thursday it's allowed to bring your own drinks for €1 cork fee.]