

Oysters | ceviche dressing 3 or 6 12 / 24

Burrata | tomato | pesto | olive crumble V 14

Home marinated Gravad lax | raspberries | sour cream | blinis 16

Caesar Salad | grilled chicken | bacon | egg | parmesan V 18

Steak tartare | egg cream | black garlic | lovage 14 / 19

Tom kha kai soup | chicken | coconut | chestnut mushrooms V 8 / 12

Bao bun | pulled pork | hoisin sauce | coleslaw V 12 / 16

Grilled vegetables from our garden | hummus | feta | flatbread V 16

Butcher's steak | shallots | chicory salad | fries 24

Free-range chicken | couscous | cashews | coriander V 19

Fish & chips | codfish | tartare sauce | mushy peas | fries 19

Roasted cauliflower | hazelnut butter | almonds | chanterelles V 18

Tarte tatin | homemade vanilla ice cream 8

Chocolate brownie | tonka bean ice cream | salty caramel 8

Eton Mess | meringue | red fruit | whipped cream 9

Cheese platter | homemade brioche | compote 15

SIDES

Fries | homemade mayonnaise 5

Green salad | garden herbs 5

Chef's Tasting menu 5 or 6 59 / 69

Chef's Vegan Tasting menu 5 or 6 59 / 69

Wine pairing 5 or 6 40 / 48

Non-alcoholic wine pairing 5 or 6 35 / 42

*All dishes, except for the Bao bun, can be served gluten-free.
Dishes marked with a V are vegetarian or can be made to order.*

For information on allergens, please inform us.

Prices in euros. Taxes included.