

STARTER

BRIOCHE MUSHROOM v. 11
duxelles, black garlic and onion

BEET HUMMUS vgn. 11
beet, tahini and flatbread

CRISPY POTATO v. 9
garlic mayonnaise, parmesan and chives

IBERICO HAM 13
50 gr. paleta de bellota and sourdough

STEAK TARTARE 13
curry, chives and papadum

TUNA TATAKI 14
ponzu, edamame, sesame and wasabi

PUMPKIN SOUP vgn. 9
red curry, ginger, coconut and lime leaf

OYSTER MUSHROOM TOSTADA 2pc. v. 11
mustard, garden cress, black garlic and crème fraîche

TUNA TOSTADA 2pc. 13
soy, lime, wasabi and crème fraîche

BEEF TENDERLOIN TOSTADA pc. 14
black garlic, chimichurri, jalapeño and crème fraîche

allergies? let us know!
v. = vegetarian vgn. = vegan

MAIN

POINTED CABBAGE vgn. 19
miso, tofu and cashew

SEA BASS 22
fillet, roasted leek, lemongrass beurre blanc, parsnip and coriander oil

BEEF CHEECK 23
braised with bimbi, hazelnut, onion, and orzo

STEAK 25
beef tenderloin from the charcoal BBQ, rosemary-garlic butter, chicory and roseval potato

POUSSIN 22
kimchi and gochujang jus

DOUBLE CHEESEBURGER v. | vgn. possible 19
potato bun, cheddar, caramelized onion, pickle, black garlic burger sauce and fries

SIDES

FRIES v. | vgn. possible 6
with mayonnaise

CHICORY SALAD vgn. 6
orange and walnut

BBQ PARSNIP v. 7
hazelnut

ROSEVAL POTATO v. 7
beurre noisette, thyme and garlic

SOURDOUGH BAGUETTE v. 6
rosemary-garlic butter

DESSERT

TARTE TATIN vgn. 9
apple, caramel and vanilla ice cream

CHOCOLATE TART 9
chocolate-mocha mousse and almond

KAZEN VAN KEF v. 13
fig bread and quince