

STARTER

SOURDOUGH BREAD v.	6
herb butter and sea salt	
HUMMUS vgn.	11
chickpeas, sticky eggplant, sesame and spring onion	
IBERICO HAM	13
paleta de bellota 50gr. and panne carasau	
TOMATO v. vgn. optional	13
coeur de boeuf, cherry tomato, olive crumble, stracciatella and basil	
STEAK TARTARE	13
inpickled mustard, chives and croutons	
TUNA TATAKI	15
ponzu, edamame, sesame and wasabi	
YELLOW PEPPER SOUP 🌶️ v. vgn. optional	9
lemon grass, Madame Jeanette, coconut cream and sourdough bread	

TOSTADAS

GREEN BBQ ASPERGUS 2pcs. v.	11
mashed avocado, radish, lime and chimichurri	
TUNA 2pcs.	13
soy, lime, wasabi en crème fraîche	
POLLO AL PASTOR 2pcs.	11
avocado, corn, coriander, jalapeño, pico de gallo and lime	

SALADS

CAESAR SALAD	17
romaine salad, bbq chicken, anchovies, poached egg and caesar dressing	
SALADE NIÇOISE	18
fresh tuna, haricot verts, baby potatoes, red onion and poached egg	

MAIN

BBQ EGGPLANT vgn.	18
miso glaze, sesame, edamame and couscous	
COD FILET	23
green aspergus, fennel, baby potatoes and lobster gravy	
STEAK TARTARE	21
pickled mustard seed, chives, croutons and fries	
STEAK	27
glazed carrots, baby potatoes and herb butter	
½ FARMERS CHICKEN 🌶️	23
kimchi, gochujang gravy and fries	
RIGATONI v.	19
spinach, stracciatella, chili flakes and olive oil	
DOUBLE CHEESEBURGER	19
v. vgn. optional	
potato bun, pickles, onion, black garlic sauce and fries	

SIDES

FRIES v. vgn. optional	6
with mayonnaise	
LETTUCE vgn.	6
haricots verts, tomatoe and varieties of seeds	
ROASTED BABY POTATOES v.	7
CARROTS v.	8
gochujang and feta cream	

DESSERT

LEMON CURD v.	9
lemon curd tart with red fruits	
STICKY CHOCOLATE v.	9
orange sorbet and nougat	
CHEESE FROM 'DE KAASHUT' v.	15

allergies? let us know!

v. = vegetarian vgn. = vegan 🌶️ = spicy

PACIFIC

DINER

17:00 until 22:00