

CHEF'S CHOICE MENU

Bombe of **sole fillet**
filled with a fresh potato salad
with walnuts, basil, orange and bacon

(13.00)

OR

Hot smoked **duck breast**
with boudin noir, caramelized apple
and dried spice cake

(13.00)

Black **risotto**, crab, roasted scallops,
carrot and raw cauliflower foam

(14.00)

Sous-vide cooked medallions of **monk fish**,
mini vegetables, brandade and sauce of piperade

(25.00)

OR

A combination of **venison** fillet and stew,
truffle polenta and baked Brussels sprouts

(25.00)

Assortment of **4 different cheeses**
with fig bread, homemade tomato jam
and walnuts

(14.50)

OR

"Dame Blanche" 2.0

(14.50)

OUR MENUS

OUR CULINARY TEAM CREATED
A DELICIOUS MENU FOR YOU

(11:30 AM - 10:00 PM)

MENU OTIUM

4 COURSE

42.50

MENU TASTE

3 COURSE

36.50

MENU FLAVOR

2 COURSE

29.50

WINE PAIRINGS

Accompanying wines for the ultimate
wine and dine combination

4 glasses 32.00

3 glasses 24.00

2 glasses 16.00

PLEASE SEE OUR EXTENSIVE WINE MENU FOR
MORE WINE OPTIONS BY THE GLASS/BOTTLE