

SURPRISE MENU

4 COURSES	45
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5 COURSES	55
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SUPPLEMENT	+5
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1 | CHEESE INSTEAD OF SWEET

2 | BETWEEN INSTEAD OF SWEET

MATCHING WINES

EACH GLASS | €7.5

SIP | €4

DO YOU HAVE AN ALLERGY?

PLEASE NOTIFY US.



DEGUSTAZIONE D'ORO

4 DISHES | €60

DISH 1

NORTHSEACRAB | TARRAGON | LIME | BISQUE

DISH 2

PLAICE | PROSCIUTTO | JERUSALEM ARTICHOKE | MISO

DISH 3

VENISONFILET | CHANTARELLE | BLACK BERRY | BLACK GARLIC

DISH 4

WALK THROUGH THE FOREST

FULL GLASSES | €35

SIPS | €20

OLIVE A LA CARTE

STARTERS | CLASSIC DISHES

CARPACCIO	12
TOMATO SOUP	8
LOBSTER SOUP	12
VITELLO TONNATO	14
STEAK TARTARE	16

STARTERS

NORTH SEA CRAB	20
TARRAGON LIME BISQUE	
SALMON	18
HOLLANDAISE POTATO GREEN HERBS	
GNOCCHI	18
TOMATO BASIL TRUFFLE	
DUCK CONFIT	16
PATÉ BEETROOT BLACK BERRY	
RISOTTO	18
MUSHROOMS TRUFFLE	
SWEETBREAD	23
JERUSALEM ARTICHOKE MISO BEURRE NOISETTE	
HALF DOVER SOLE	22
ARTICHOKE CITRUS SOURDOUGH	

OLIVE A LA CARTE

MAIN COURSE | CLASSIC DISHES

DOVER SOLE	39
BEEF TENDERLOIN	30
ROSSINI	38

MAIN COURSE

FILLET STEAK	30
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POTATO | PARSNIP | GARLIC

VENISON FILET	35
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CHANTARELLE | BLACK BERRY | BLACK GARLIC

PARTRIDGE	28
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PARSNIP | SOUR CABBAGE | BACON

PLAICE FILLET	28
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PROSCIUTTO | JERUSALEM ARTICHOKE | MISO

SPECIALS

BEEF STROGANOFF	29
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AUTHENTIC RECIPE

BEEF WELLINGTON	33 PP
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2 PERSONS | RESERVE 24 HOURS IN ADVANCE