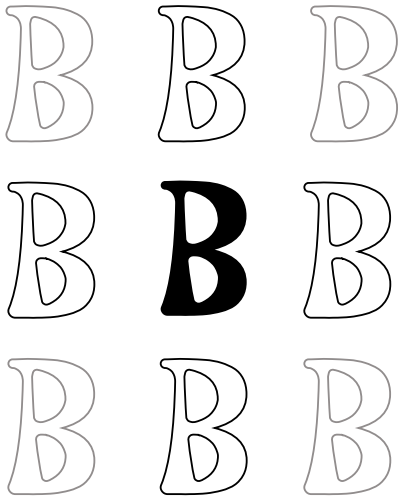

M E N U

BAR BEURRE

BAR BITES

Citrus olives 6.5
Oyster, *crab, beurre blanc* 8.5 1 pc.
Boquerones, *brioche* 10 2 pc.
OG kristal 6
Salchichón Ibérico de Bellota 8.5
Sourdough bread, *homemade kefir butter* 5.5

STARTERS

Langoustine, *crème crue, bisque, orange* 23.5
Black pudding, *foie gras, mostarda, brioche* 20.5
Steak tartar, *spinach, hollandaise* 19.5
Sweet breads, *sauerkraut, sorrel* 33.5 *14
King crab leg, *bisque hollandaise, paratha* 51 *31.5

MAINS

Catch of the day DAILY PRICE
Deer, *madame jeanette, beetroot, mousseline* 29.5
Dry-aged Daalhoeve ribroast, Parmigiano *frites, pepper sauce, bearnaise, salad* 67.5
(to share for 2p.)

DESSERT

Orange soft serve, *choux du tigre, advocaat, hemelse modder* 9.5
Assortment of 3 cheeses 15.5 *6

Supplement caviar 10 gr. 28.5

On Fridays and Saturdays, we only serve a
3-course à la carte menu for €67.5.-, which includes bread.
* will be charged extra as a supplement.