

# BAR BEURRE

## REGULAR MENU:

MO/TH/FR/SA

### BAR BITES

- BBQ olives, *Colatura di Alici* 6.5
- Oyster, *North Sea crab, beurre blanc* 8.5 1 pc.
- Brioche, *butter, anchovies* 8.5 2 pc.
- Paleta Ibérico de Bellota 8.5
- Sourdough bread, *homemade kefir butter* 5.5

### STARTERS

- Corvina, pine nuts, bloodorange, radicchio* 19.5
- Boeuf, lettuce, anchovies, green pepper, lovage* 18.5
- Foie gras, currant bread, cognac, chives* 20
- Morels, œuf miroir, fowl, whisky* 23.5

Supplement caviar 10 gr. 27.5

### MAINS

- Catch of the day DAILY PRICE
- Lamb, asparagus, wild garlic, Hollandaise* 29.5
- Dry-aged Daalhoeve ribroast, parmesan frites, pepper sauce, bearnaise, salad* 65  
(to share for 2p.)

### DESSERT

- Soft serve, rhubarb, peanut, verbena* 9.5
- Assortment of 3 cheeses* 14.5

## SUNDAY LUNCH MENU:

### BAR BITES

- BBQ olives, *Colatura di Alici* 6.5
- Oyster, *North Sea crab, beurre blanc* 8.5 1 pc.
- Brioche, *butter, anchovies* 8.5 2 pc.
- Paleta Ibérico de Bellota 8.5
- Sourdough bread, *homemade kefir butter* 5.5

### STARTERS

- Corvina, pine nuts, bloodorange, radicchio* 19.5
- Boeuf, lettuce, anchovies, green pepper, lovage* 18.5
- Foie gras, currant bread, cognac, chives* 20
- Morels, œuf miroir, fowl, whisky* 23.5

Supplement caviar 10 gr. 27.5

### MAINS

- Fruits de mer* 65 p.p.
- 2 oysters, plain & 1 oyster, North Sea crab, beurre blanc*
- Balfego tuna, lemon, olive oil*
- Prawns & mussels, escabeche*
- Half lobster, Hollandaise*
- Shellfish, varies*
- Parmesan fries*
- Dry-aged Daalhoeve ribeye, parmesan frites, pepper sauce, béarnaise, salad* 65  
(to share for 2p.)

### DESSERT

- Soft serve, rhubarb, peanut, verbena* 9.5
- Assortment of 3 cheeses* 14.5

Allergies? Inform us.