

# 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.
- Focaccia, mussels, lardo, piment 12.5
- Salchichón Ibérico de Bellota 8.5
- Sourdough bread, homemade kefir butter 5.5

### STARTERS

- Corvina, pine nuts, bloodorange, radicchio 19.5
- Steak tartar, quail egg, rösti, sobrasada 18.5
- Black pudding, foie gras, calvados apple, brioche 20
- Veal sweetbreads, sauerkraut XO, *beurre blanc* 29.5

### MAINS

- Monkfish, scallops, bisque, turnip-tops, *crème fraîche* 29.5
- Deer, hollandaise, deer sauce, mousseline 28.5
- Dry-aged Daalhoeve ribroast, Parmigiano frites, pepper sauce, bearnaise, salad 62  
(to share for 2p.)

### DESSERT

- Brioche, vanilla, pistache 9.5
- Assortment of 3 cheeses 14.5

Supplement caviar 10 gr. 20

## SUNDAY LUNCH MENU:

### BAR BITES

- BBQ olives, *Colatura di Alici* 6.5
- Oyster, North Sea crab, *beurre blanc* 8.5 1 pc.
- Focaccia, mussels, lardo, piment 12.5
- Salchichón Ibérico de Bellota 8.5
- Sourdough bread, homemade kefir butter 5.5

### STARTERS

- Corvina, pine nuts, bloodorange, radicchio 19.5
- Steak tartar, quail egg, rösti, sobrasada 18.5
- Black pudding, foie gras, calvados apple, brioche 20
- Veal sweetbreads, sauerkraut XO, *beurre blanc* 29.5

Supplement caviar 10 gr. 20

### SUNDAY ROAST

- Tarte au ragoût, mashed potato au gratin, caramelized carrot
- Includes sourdough bread and Salchichón Ibérico de Bellota
- To share for 2 persons €32.5 p.p.

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- Barbecued turbot, mashed potato au gratin, caramelized carrot
- Includes sourdough bread and Salchichón Ibérico de Bellota
- To share for 2 persons €10,- per 100 gr.

### DESSERTS

- Brioche, vanilla, pistache 9.5
- Crêpe suzette, vanilla ice-cream, grand marnier, orange 15
- Assortment of 3 cheeses 14.5