

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

Balfego tuna, kale, seaweed, thyme 21
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

MAINS

Langoustine, scallops, *bisque*, turnip-tops, *crème fraîche* 33
Deer, cranberry, Brussels sprouts, *mousseline* 29.5
Dry-aged Daalhoeve ribroast, Parmigiano *frites*, pepper sauce,
bearnaise, salad 62
(to share for 2p.)

DESSERT

Milky bread, *crème anglaise*, pistache ice-cream 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.
Focaccia, mussels, lardo, piment 12.5
Salchichón Ibérico de Bellota 8.5
Sourdough bread, homemade kefir butter 5.5

STARTERS

Balfego tuna, kale, seaweed, thyme 21
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.

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

Milky bread, *crème anglaise*, pistache ice-cream 9.5
Crêpe suzette, vanilla ice-cream, grand marnier, orange 15
Assortment of 3 cheeses 14.5