

Starters

STARTERS

In the centre of the table

Anchovies - garlic - chives	14
Oysters 6 pcs.	24
BBQ oyster - tomato - garlic - fried quinoa (2 pcs)	16
Scallops -Tom Kha Kai - dill	16
Ceviche of sea bass - chili - coconut - red onion - coriander	14
Pork belly - peanut foam - crispy onion	12
Quesadilla - pulled pork - cheddar - red curry (1/2 or 1/1)	10 / 18
Bread - vadouvan butter - roasted fennel seeds	2,5
Burrata - toasted almonds - anchovies - verbena (vegetarian)	16
Shrimp croquette - cream of tartar - dried parsley	9
Celeriac tataki - ponzu - lovage (vegan, vegetarian)	15
Sardine toast - verjuice - saffron (2 pcs)	7,5
Bone marrow - chimichurri - crispy potatoes	18,5
Gamba - mole rojo (2 pcs)	14,5





MAINS

To share

Côte à l'os Dierendonck (+/-1 kg)	85
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Pasta vongole - green herbs - garlic	28
Roast Bresse chicken - oriental glaze - roasted lemon (1/2 or 1/1)	22 / 42
Grilled sirloin steak - pure! (350 gr)	34
Sea bass - tomato vinaigrette - green olives - basil	40
Steak tartare (caviar supplement 20 gr)	24 / 60
Dahl - shallot - crispy potato - BBQ green asparagus - coriander	24
Grilled caesar salad - anchovies - parmesan	26
BBQ sole - grilled lemon - parsley butte	38

SIDES

Baked potato - sour cream - garlic	3,5
Fries in the skin - mayonnaise	3,5
Butter lettuce - goat cheese 5 months - green herbs	3
Classic green salad	3
Bimi - ponzu butter - crunchy garlic	4
Roasted young carrots - garlic - harissa - herbs	5

