

Food

Chef's choice menu

A selection of our best appetizers, starters, and main courses.

75 euros per person.

This menu is designed to be shared.

For reserved tables, we require a minimum spend of 65 euro per person (drinks included).

Bites

Comté (18 month) - fuet Ibérico - chutney - nut bread	18
Oysters fresh (6 pcs.)	30
Pata Negra (50 gr.)	24
Zaalouk - umami bouillon - Scrocchiarella	15
Cheese croquettes "Pas de Rouge" - roasted shallot mayonnaise (6 pcs.)	15
Secreto 07 croquettes - ginger aioli - basil (5 pcs.)	17
Hamachi ceviche - passion fruit - golden beetroot - ras el hanout	20
Burratini - tomato - raspberry	19
Taco BBQ pulpo - black pepper - parmesan (2 pcs.)	18
BBQ bonemarrow - focaccia - chimichurri	22
Sourdough bread - garlic butter	6

Don't forget the other side ...

The composition of our dishes may change at any time.

Mains & sides

Grilled BBQ gurnard - romesco	32
Black tiger shrimp - salsa verde	42
Veal ribeye - Beurre de Paris (200 gr.)	35
Entrecôte - pure (350 gr.)	45
Sucrine salad - anchovy - parmesan - garlic croutons - egg	18
French fries	6
French fries - garlic - parsley - espuma of aged cheese	8,5
Green salad - Reypenaer XO - garlic croutons	8,5



Desserts

Exotic fruit - champagne - coconut	12
Bokkenpootje - raspberry - white chocolate (2pcs.)	12

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