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

Manchego - Calvados jam	**16**
Oysters fresh (6 pcs.)	**30**
Pata Negra (50 gr.)	**24**
Baba Ganoush - Za'atar - lemon - BBQ Scrocchiarella	**15**
Cheese croquettes "Pas de Rouge" - basil mayonnaise (6 pcs.)	**15**
Focaccia "Cammaleri Pastificio" - boeuf tonato (2 pcs.)	**24**
Dim sum chicken - Umami bouillon - yuzu kosho mayonnaise (6/12 pcs.)	**19 36**
Ceviche red snapper - ginger beer - lime - piment	**21**
Taco "hamachi Aguachile" - cucumber - red onion (2 pcs.)	**23**
Pita - chicken gyros - tzatziki - grilled lime (2 pcs.)	**22**
Sourdough bread - garlic butter	**6**

Don't forget the other side ...

The composition of our dishes may change at any time.

Mains & sides

Holstein beef skewers - miso yuzu butter (3 pcs.)	**42**
BBQ corn fed chicken - peanut foam - sambal matah	**32**
Lamsrack - lamb jus with green olives (200 gr.)	**40**
Entrecôte - 8 weeks dry aged - Simmental - pure!	**45**
Sucrine salad - anchovy - parmesan - garlic croutons	**18**
French fries	**6**
French fries - parsley - beurre noisette - dragon mayonnaise	**8,5**
Green salad - Reypenaer XO - garlic croutons	**8,5**

ROOFTOP

Desserts

Ice cream stick “Joost Arijs” *Vanilla - passion fruit - mango* *Vanilla - caramel*	**9**

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