

STARTERS

Oysters¹⁴

Guillardeau, per piece – 7

Pata Negra Iberico^{7,12,B}

Port wine fig, parmesan – 27

Pulpo Carpaccio^{3,4,10,12,14,B}

Chorizo, avocado, lemon mayonnaise – 32

Scallop^{7,14}

Leek, caviar, beurre blanc – 38

Argentinian Red Prawn^{2,8,14}

Peach ceviche, tamarillo, cashew – 29

Atlantic lobster^{2,7,9,13}

Pumpkin, cucumber, horseraddish – 44

Foie Gras Rôti^{1,3,7,C}

Medlar, salsify, brioche – 39

Caviar⁷

Imperial Golden Queen

50g – 120

100g – 220

MAIN COURSES

Côte de Bœuf^{1,3,6,7,9}

USA – per 100g 18,5

Beef Filet^{1,3,6,7,9}

300g – 69

600g – 135

Braised Shoulder of Lamb^{1,3,6,7,9}

Oriental, eggplant caponata

To share for two – per person 49

Atlantic Monkfish^{1,3,4,6,7,9}

Cutlet, Beurre blanc – per 100g 16,5

Accompanied by a seasonal choice of vegetables, french fries, side dishes and homemade sauces.

DESSERTS

Valrhona chocolate fondant^{1,3,7,8}

Tangarine, pistachio – 16

Sorbet

Kalamansi – 6

optional with champagne – 16

Glace à la Vanille avec „Mon Amour“¹

Bourbon vanilla ice cream, served with homeade advocaat - 12

Mille Feuille^{1,3,7}

Raspberry, Tahitian Vanilla – 16

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