

Dinner

FROM THE VEGETABLE GARDEN

EGGPLANT	miso, smoked eggplant, chard and oyster mushroom	15
BURRATA	zucchini, rocket, raisin and macadamia	12
CHINESE CABBAGE	Vietnamese peanut sauce, chayote and crispy chili ponzu	12

FROM THE FARM

STEAK TARTARE	sauerkraut, sour cream, dill and potato 'fries'	14
'CARBONARA'	ramen, guanciale, enoki, paksoy, fresh egg yolk and pork belly	16
BEEF LOIN	zucchini, mustard seeds, parsnip and sherry/black garlic sauce	18

FROM THE SEA

RAVIOLI	prawn, ginger, lychee and kimchi beurre blanc	16
COD FISH	choisam, edamame, roseval potato and pancetta sauce	18
HAMACHI	red cabbage, dashi, salted yoghurt and amarena cherries	15

TO SHARE

DRY AGED COTE DE BOEUF	salsa verde and Hollandaise sauce	14 per 100 gram
BONELESS CHICKEN	tarragon sauce, 700/800 gram	40
TARBOTTINE	smoked eel beurre blanc, 600/700 gram	45

SIDE DISHES

FRIES	with mayonnaise	6
MOUSSELINE	velvety soft mash with chives	6
ICEBERG LETTUCE	herb yoghurt dressing and home made furikake	6
BELL PEPPER	roasted, ricotta en cumin	8
MUSHROOM	fresh egg yolk, bread crumbs and parsley	8