Gillardeau oyster	7
Zeeland creuse à la flambadou, beef fat, pangrattato	7
Beignet, smoked trout roe, crème fraîche	7
Grilled chicken wing, ranch sauce, oregano	7
Tartelette of Kamut, grilled chanterelle, smoked Munster foam	6

Pumpkin, piel de sapo, white asparagus, jasmine oil	23
Jerusalem artichoke velouté, pear, chestnut, hazelnut	25
Duck heart, preserved cherries, huacatay, anticucho	25
Squid, cabbage, gochujang, guanciale, smoked pork belly broth	26

FROM THE FIRE

Sea bass grilled Basque-style, garlic pil-pil sauce	45
Grilled quail, lobster sauce, wild rose, mint	57
Various cuts and breeds of dry-aged beef	market price
served with béarnaise sauce	
choose your favorite cut from the trolley	

French fries, Kewpie mayonnaise, smoked ketchup	7
Grilled rigatoni, aged Gouda cheese foam	8
Radicchio salad, elderflower vinaigrette, herbs from our rooftop garden	8

Cheese platter, selection of three	21
Apple, parsnip, cardamom, almond	19
Cookies & Cream, Alpaco Ecuador 70%	23

Chef's menu

Pumpkin, piel de sapo, white asparagus, jasmine oil
Duck heart, preserved cherries, huacatay, anticucho
*Squid, cabbage, gochujang, guanciale, smoked pork belly broth **
Grilled quail, lobster sauce, wild rose, mint
Apple, parsnip, cardamom, almond

Menu	95 / 120 *
Wine pairing	65 / 80 *
Soft pairing	42 / 52 *