

AFTER

CHOCOLADE & ORANGE 10,-
cardamon - yoghurt - salty caramel

PASSIONFRUIT & COCOS 8,-
mango - green curry - sesam

CITRON & VANILLE 8,-
white chocolate - merengue - crème pâtissier

CHEESE 14,-
5 cheeses - confiture

SCROPPINO 7,-
limoncello - Prosecco

FRIANDISES 6,-
5 different sweets

ESPRESSO MARTINI 9,-
after dinner cocktail - Grey Goose - Licor Valente

GIN

Hendrick's - Monkey 47 - Copperhead - Tanqueray - Russel & co - Fever tree

WHISHEY

Nikka from the barrel - Lagavullin - Highland Park

RUM

Flying dutchman - Zacapa 23

GRAPPA

Di Poli assortment



LUNCH TILL 16U

LUNCH MENU

Please order for the whole table

The dishes are carefully composed outside the menu
Of course, we take into account important dietary requirements

We like to serve a nice glass of matching wine

2-COURSE 25,-
3-COURSE 30,-
3-COURSE (NO DESSERT) 33,-
4-COURSE 36,-
4-COURSE (NO DESSERT) 39,-
5-COURSE 42,-
CHEESE INSTEAD OF SWEET 4,-
6-COURSE INCL. CHEESE 46,-

SOUP

SEAFOOD BISQUE 17,-
day catch - lobster - scallop - ginger

ASPARAGUS 7,-
quail egg - parsley - truffle - potato

SALADS

FRUIT DE MÊR 18,-
eel - scallop - lobster - catch of the day

TUNA 16,-
calamari - mango - horseradish - asparagus

TENDERLOIN 16,-
baby corn - teriyaki - asparagus - puffed grain

^ CAPRESE 14,-
structures tomato - basil - aceto - mozzarella

CEASAR 14,-
chicken thigh crisp - egg - croûton
old cheese - anchovies



LUNCH TILL 16H

BREAD BUN & SANDWICHES

CARPACCIO 14,-
truffle - Parmesan - Serano - puffed grain

SHRIMP CROQUETTES 13,-
tzatziki

LAMB 14,-
2 preparations - bell pepper - coriander - garlic

SANDWICH MACKEREL 12,-
avocado - cucumber - asparagus - basil

EGGS BENEDICT 10,-
brioche - hollandaise - Serano - cabbage

CLUBSANDWICH 14,-
ham - Emmentaler - Serano
egg - chicken

GASTROBAR TAPAS

OESTER No3 "RENART BOULON" 3,-
lime - shallot vinaigrette

FALAFEL 7,-
crispy - coriander - 5pcs

PATA NEGRA 18,-
brioche - 80 gr

CRISPY CALAMARI 8,-
lime - garlic

FRIED SARDINE 7,-
tomato chutney

MANTI 10,-
lamb dumpling - tzatziki - 4pcs

BRIOCHE BRUSCHETTA 10,-
divers garnish - 4pcs

SCALLOP 10,-
white chocolate - lardo - basil - 2pcs

SPRING ROLLS 12,-
Peking duck - teriyaki - 4pcs



A LA CARTE MENU 67,50

4-COURSE CHEF'S SELECTIE
including small glass matching wine or beer package
(whole glasses also possible + EUR 12.50)

MACKEREL CEVICHE
ponzu - cucumber - taco - calamari - yogurt

VEAL TENDERLOIN & SCALLOP
lardo - pumpkin - asparagus - gravy crabt

LAMB RACK
köfte - pumpkin - tomato - vadouvan

RHUBARB & WHITE CHOCOLATE
yoghurt - basil - orange - vanilla



CHEF'S MENU

Please order for the whole table

The dishes are carefully composed outside the menu
Of course, we take into account important dietary requirements

3-COURSE 36,-
3-COURSE (NO DESSERT) 38,-
4-COURSE 42,-
4-COURSE (NO DESSERT) 44,-
5-COURSE 48,-
CHEESE INSTEAD OF SWEET 4,-
6-COURSE INCL.CHEESE 54,-

WINE

In collaboration with various wineries we select the best wines every week to
combine with your dishes

1-COURSE 7
2-COURSE 14
3-COURSE 20
4-COURSE 26
5-COURSE 32
6-COURSE 37

small glasses is optional



APPETIZERS

OESTER No3 "RENART BOULON" 3,-
lime - shallot vinaigrette

BRIOCHE BRUSCHETTA 10,-
divers toppings - 4pcs

PATA NEGRA 18,-
brioche - 80 gr

CRISPY CALAMARI 7,-
lime - garlic

FRIED SARDINE 7,-
tomato chutney

MANTI 10,-
lamb dumpling - tzatziki - 4pcs

START

BEEF CARPACCIO 14,-
truffle - bacon - Parmigiano- puffed grain
Heritage rosé" Estandon Vingerons Provence 7,-

MACKEREL CEVICHE 13,-
ponzu - cucumber - taco - calamari - yogurt
Marlborough "Silver Moki" Sauvignon Blanc 6,5

LAMB HAM 13,-
köfte - bell pepper - asparagus - coriander
Famiglia Olivini, Lugana Di Trebbiano 9,-

LOBSTER 15,-
tartar - apple - saffron - sea fennel - dashi
La Vilette Chardonnay 5,8

FOIE GRAS SUPPLEMENT 6,-
shavings

^v CAPRESE 12,-
tomato structures - sorbet - basil - mozzarella
Cramele Recas, Pinot Grigio 4,5



BETWEEN

CRISPY GOOS LIVER 17,-
crème brûlée - dark chocolate - chicory - beet
El Candado PX 5,-

TUNA & LOBSTER 17,-
mango - horseradish - salicornia - cereals
Stellenbosch "Lanzarac" Chardonnay 8,-

VEAL TENDERLOIN & SCALLOP 15,-
lardo - pumpkin - asparagus - gravy crab
Vincent Latour "Bourgogne Blanc" 10,-

SEAFOOD BISQUE 17,-
day catch - lobster - scallop - ginger
Dupont Fahn, Bourgogne "Cuvée rosé" 10,-

TRUFFLE SUPPLEMENT 6,-
freshly planed at the table

^ ASPARAGUS & GOATCHEESE 14,-
various preparations - egg yolk - nutmeg
Weingut Groebe Riesling 7,-

MAIN

POACHED TENDERLOIN 32,-
truffle - Serano - potato - leek - asparagus
Bogle "Old vine" California Zinfandel 9,-

SCORCHED CORVINA 23,-
carrot preparations - capers - ginger - salicornia
Vermentino Di Gallura 8,-

LAMB RACK 28,-
köfte - pumpkin - tomato - hangop - vadouvan
Casa Del Marques Rioja Crianza 6,5

ELL & SCALLOPS 26,-
green herbs - pea - egg yolk - asparagus
Fred Loimer "Langenlois" Grüner Veltliner 8,-

HANDCUT FRIES 4,-
truffle - Parmesan

^ EGGPLANT 21,-
various preparations - tomato - pepper - mozzarella
Cramele Recas, Pinot Noir 4,5

