

CHEF-MENU

ARTICHOKE TARTARE

Peanut-lime-sauce | green apple | leek oil

VEGETABLE GYOZA

Edamame | chili-mayonnaise | yuzu-dashi | cress

BRAISED U.S. SHORT RIBS

Plum wine | hokkaido-pumpkin | shimeji mushrooms | mashed potatoes

CHOCOLATE NOUGAT SIN

Biscuit | nougat mousse | chocolate foam | blood orange sauce

3 COURSE MENU € 70
WINE PARING (0,1L) € 24

4 COURSE MENU € 80
WINE PARING (0,1L) € 32

WE LOVE VEGI MENU

ARTICHOKE TARTARE

Peanut-lime-sauce | green apple | leek oil

VEGETABLE GYOZA

Edamame | chili-mayonnaise | yuzu-dashi | cress

STUFFED PORTO BELLO MUSHROOM

Topinambur | parsnip | curly kale

CHOCOLATE NOUGAT SIN

Biscuit | nougat mousse | chocolate foam | blood orange sauce

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