



Dinner

(Winesuggestion)

Beefcarpaccio	(Malbec of AIX)	13,5
<i>We are known for our beefcarpaccio. It's served with arugula, truffle crème and Parmasan flakes</i>		
<i>Suggestion! Duckliver 4,5</i>		
Bisque	(Viognier)	11,5
<i>Bisque of crab, served with daily fresh fish and a crostini with rouille</i>		
Tuna	(Verdejo)	12
<i>Tuna tartar with a foam of wasabi and cucumber, sweet and sour radish and a sesam crisp</i>		
Vegetarian tasting 		10
<i>Surprise of different vegetarian combinations</i>		
Steak tartar	(Malbec)	13,5
<i>Served with silver onion, asparagus, sweet and sour radish, home-made piccalilly and a poched egg</i>		
<i>Suggestion! Duckliver 4,5</i>		
Zalm Nori	(Verdejo)	13
<i>Raw salmon with a quinoa and couscous salad, served with avocado, wakame salad and wasabi</i>		
Coquille carpaccio	(Verdejo)	13
<i>Raw coquille with a cream of anchovies, pate froid of sweet tomato, pancetta and a limon dressing</i>		
Sea Bass & Gamba	(Ganache, Viognier blend)	13
<i>Seabass with gamba's, served with grilled zucchini, roasted fennel and a sauce of Pernot</i>		
Duck	(Gran Appasso)	14
<i>Duckcheast served with a rösti, bimi vegetable, pumpkin & plum, topped with duckliver</i>		
Beef wellington	(Gran Appasso)	17
<i>Tenderloin on crust dough, combined with Parmaham and a duxelle of mushrooms</i>		
Risotto 	(Pinot Grigio)	11
<i>Trufflerisotto with peas, mushroom and tempura vegetables</i>		
What's the catch of the day?	(Malbec)	12
<i>Daily fresh fish!</i>		

Side dishes

Frites with truffle mayonnaise	4,5
Side salad	4
Tempura vegetables	5,5

Chef's piece of heaven

Take our surprise menu!	3-course	35	wine arrangement 13,5
Please let us know if there are any allergies, diet wishes	4-course	39	wine arrangement 18,5
(The menu can only be served per table)	5-course	47	wine arrangement 22,5