



Chef's **MENU**

CHEF'S MENU

4-COURSES 79

(ONLY SUNDAY TO THURSDAY)

5-COURSES 89

ALL-IN 7-TASTING 170

YOUR CHOICE APERITIF | 2 CULINARY BITES
5-COURSE MENU | 5-GLASSES MATCHING WINE OR ALC FREE
UNLIMITED WATER SPARKLING OF STILL
COFFEE & PASTRY

EXTRA COURSE CHEESE 18

CHEF'S CHOICE OF 5 CHEESES
INCLUDING 5 ACCOMPANYING DIPS

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DRINKS ARRANGEMENT

WINE OR ALCOHOLFREE ARRANGEMENT
3-GL **27** | 4-GL **36** | 5-GL **45**

UNLIMITED TABLEWATER 5 PP

FLAT & SPARKLING

COFFEE & PASTRY 8

Cocktails & BITES

BUBBLES

CHAMPAGNE DELOT 14

CAP CLASSIQUE 9

VUURZEE BLOND BEER 9
DE GOEDE & DE STOUTE

COCKTAILS

PORNSTAR MARTINI 12
PASSION FRUIT | VODKA | VANILLA

LIENMONCELLO SPRITZ 11
LIEN LIMONCELLO | CAVA | SODA | LEMON

MEDITERRANEAN MULE 11
VODKA | GINGER BEER | LIME | BASIL

GARDEN OF EDEN 11
RUM | ELDERFLOWER | MINT | CUCUMBER | JABARA

MELON SOUR 12
MIDORI LIQUOR | PISCO | YUZU

SAKURA BLOSSOM 12
ROKU GIN | CHERRY SYRUP | HIBISCUS FLOWER

0.0 SAFFRON SUNSET 12
SEEDLIP GARDEN 108 | ORANGE | SAFFRON

BITES

FAUX GRAS 6
OUR SIGNATURE VEGETARIAN "DUCKLIVER"
MILLEFEUILLE | FIG

NORTH SEA CRAB 6.5
SAFFRON | BRIOCHE | HERBS

PATA NEGRA 6.5
TOAST | HORSERADISH | ROCKET

BUNUELOS 6
PIMENT D ESPILETTE | LIME | PARMESAN

NATURAL OYSTER 5.5
RASPBERRY VINAIGRETTE | LEMON

CHEF'S SPECIAL OYSTER 6.5
STEAK TARTARE | CAVIAR

WATERMELON OYSTER 6
GRANITA | WASABI

CHEF'S CHOICE 17 PP
A SELECTION OF 3 BITES PER PERSON