

MENU

4-courses 43/46

4-course wine pairing 30

DISHES

beetroot - buttermilk - andive	10
stracciatella di bufala - topinambur - pear	12
dutch yellow tail - ponzu - radish	14
steak tartare - pimenton de la vera - horseradish	14
chicory - goat cheese - walnut	13
butternut squash - miso - shimeji	15
sole - dutch shrimp - celeriac	18
lamb - spinach - pink peppercorn	18
apple - calamansi - almond	8
chocolate - grapefruit - timut	8

please let us know if there are any allergies or dietary

SNACKS

sourdough bread with butter	4.5
cod rillettes - horseradish - orange	12
charcuterie	12
oeuf mayonnaise - green curry	5.5
chickenliver parfait - pickles	8.5
three cheeses from Kef	12
can of sardines	8.5