

LUNCH SPECIALS (till 17.00h)

TRUFFLE MUSHROOM 12

BRIOCHE - MUSHROOM - POACHED EGG - TRUFFLE
BÉARNAISE - GRANA PADANO - SPINACH

PASTRAMI SANDWICH 15

BRIOCHE - PASTRAMI - PROVOLONE -
HORSERADISH - FRIES

BUCK LUCK 15

BRIOCHE - FRIED CHICKEN - SMASHED AVOCADO -
TONKATSU

CROQUE MONSIEUR 15

BRIOCHE - HAM - GRUYÈRE - BECHAMEL

AVOCADO GOAT CHEESE 13

BRIOCHE - AVOCADO - GOATS CHEESE - PECAN
NUTS - SAMBAL MAYONNAISE

2 BEEF CROQUETTES 14

BRIOCHE - 2 BEEF CROQUETTES - MUSTARD

BURGER & FRIES 17

RACLETTE - BACON - PICKLE - ONION CHUTNEY -
TOUJOURS MAYO - FRIES

KOMBU RAMEN (V) 17

KOMBU BROTH - MARINATED SOY EGG - PAKSOY -
MUSHROOMS

SWEETS

CHOCOLATES 5 PCS / 10 PCS 8 / 17.5

OREO CHEESECAKE 7.5

TARTE TATIN 8.5

CINNAMON ICE CREAM (WARM, MIN. 10 MIN.)

BASQUE BURNED CHEESECAKE 9

YOGHURT ICE CREAM

MOELLEUX AU CHOCOLAT 8.5

VANILLA ICE CREAM - BERGAMOT (WARM, MIN. 10
MIN.)

WHITE CHOCOLATE CREAM 8

PASSION FRUIT- KLETSKOP

WHITE CHOCOLATE CHAMPAGNE 7

RASPBERRY CAKE 7

GRAND DESSERT 30

MIN. 2 PERS - SELECTION OF DESSERTS

SPECIAL COFFEE

- 8 -

IRISH - SPANISH - ITALIAN -

KISS OF FIRE - LIQUOR 43

DESSERT WINE

MOSCATEL 6

PORT (FONSECA) BIN 27 6

TAWNY 10Y 8.5

TAWNY 20Y 14

SAUTERNES -8-

DESSERT COCKTAILS

PORNSTAR MARTINI 12

KETEL ONE VODKA - PASSION FRUIT - CRÉMANT

ESPRESSO MARTINI 12

KETEL ONE VODKA - KAHLUA - ESPRESSO

OLD FASHIONED 12

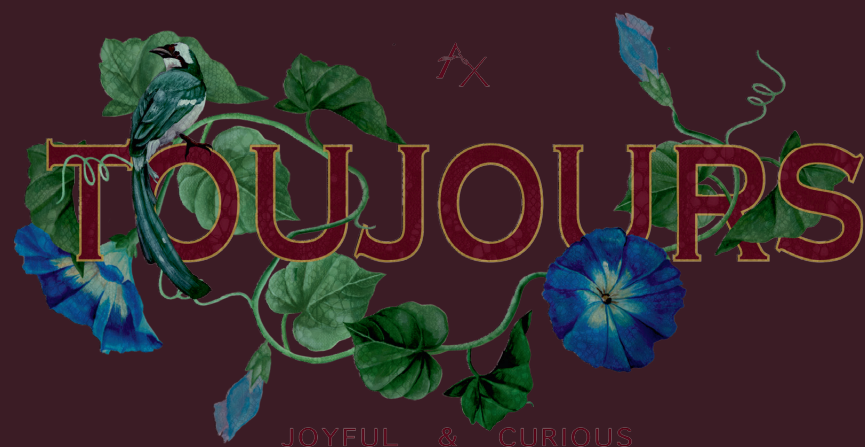
BULLEIT BOURBON - ANGOSTURA - ORANGE

FROZEN STRAWBERRY DAIQUIRI 12

BACARDI CARTA BLANCA - STRAWBERRY - LIME

ALLERGY INFORMATION:

ALL OUR DISHES MAY CONTAIN CERTAIN ALLERGENS.
PLEASE CONTACT YOUR WAITRESS OR WAITER FOR
EXTRA INFORMATION.



OYSTERS

ROCK OYSTERS 18

6 PCS - IRISH OYSTERS - MIGNONETTE - LAOTIAN SAUCE

ROCKEFELLER 15

3 PCS - SPINNACH - HERB BUTTER - PANKO

ASIAN OYSTERS 15

3 PCS - BLACK BEAN SAUCE - RED PEPPER -
SCALLION

RAW FISH

SASHIMI MIX 25

SALMON - TUNA - MACKEREL - SEA BREAM

CEVICHE 15

DORADE - TIGER MILK - RED ONION - CORIANDER

TUNA TARTARE 17

AVOCADO - SCALLION - PONZU - DAIKON -
WAKAME - WASABI CRISP

SEA BREAM 15

YUZU - TRUFFLE - PONZU

SUSHI & NIGIRI SETS

LUXURY SHARING PLATTER 45 2 PERS

SPICY TUNA - SPICY VEGA - SURF & TURF - TUNA
TARTARE - CHEF'S CHOICE NIGIRI - 2 OYSTERS -
CEVICHE - CUCUMBER GAZPACHO

SUSHI ROLL SET 30

SPICY TUNA - SPICY VEGA - SURF & TURF - SEARED
SALMON

NIGIRI SET 18

BEEF TERIYAKI - SALMON IKURA - TUNA PUFFED
RICE - SEA BREAM LIME ZEST - MACKEREL YUZU

NIGIRI DUO 27

4 NIGIRI TUNA - 4 NIGIRI SALMON

SUSHI ROLLS 8 pcs.

SPICY TUNA 15

AVOCADO - GOCHUJANG - CUCUMBER - TOGARASHI

SURF & TURF 15

STEAK - AVOCADO - FRIED EBI - TERIYAKI

TIGER PRAWN 15

AVOCADO - RED TOBIKO MAYONNAISE - KRUPUK

SEARED SALMON 15

AVOCADO - CUCUMBER - UNAGI SAUCE

SPICY VEGA 12

BELL PEPPER - AVOCADO - PUFFED RICE -
AJI AMARILLO

FINGER FOOD & GARNITURE

ROYAL CHARCUTERIE 25

SERRANO - TRUFFLE SALAMI - CECINA DE LEON -
LIVAR PATE - PASTRAMI

ASSIETTE FROMAGE 15

5 DIFFERENT CHEESES

BRIOCHE 7

AÏOLI - PESTO - GARLIC BUTTER

STICKY CHICKEN WINGS 8

FRIED EBI 4 PCS 8

CHEESEFINGERS 6 PCS 8

BITTERBALLEN 6 PCS 8

FRIED ZUCCHINI 5

TRUFFLE PARMESAN FRIES 7.5

FRITES 4.5

GRILLED VEGETABLES 7.5

SALADS

SALAD NIÇOISE 20

TUNA TATAKI - ANCHOVY - SESAME - BABY POTATO -
POACHED EGG

SALAD CAESAR CHICKEN 15

GRILLED CHICKEN - ANCHOVY - GRANA PADANO -
BACON - POACHED EGG

SALAD CAESAR PRAWN 20

FRIED EBI - ANCHOVY - GRANA PADANO - BACON -
POACHED EGG

SALAD CHÈVRE (V) 15

GOATS CHEESE - CHOGGIA BEETROOT HONEY -
FIG - CARAMELIZED PECAN

MAIN (till 22.00h)

BURGER & FRIES 17

RACLETTE - BACON - PICKLE - ONION CHUTNEY -
TOUJOURS MAYO - FRIES

DRY AGED SIRLOIN 30

BÉARNAISE - MOUSSELINE

TOURNEDOS 35

TENDERLOIN - BORDELAISE - MOUSSELINE

CÔTE DE BOEUF 80

BONE IN RIB EYE - BÉARNAISE - MOUSSELINE -
JUS DE VEAU (1KG +EUR 16)

POUSSIN 22

SPRING CHICKEN - CITRUS BEER - CHORIZO -
CAJUN SPICES

TUNA STEAK 27

TUNA TATAKI - NOODLES - RICE CRISP - SESAME

MISO MARINATED COD 30

MISO - PAKSOY

HALF LOBSTER 30

LINGUINE - PUFFED CHERRY TOMATOES -
LOBSTER SAUCE

MAIN VEGETARIAN (till 22.00h)

TRUFFLE RISOTTO 22

MUSHROOM - MASCARPONE - PARMESAN CRISP

KOMBU RAMEN 17

KOMBU BROTH - MARINATED SOY EGG - PAKSOY -
MUSHROOMS

GRILLED CABBAGE 17

ONION CRÈME - LENTILS - HAZELNUT - MISO
BUTTER

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