

LUNCH SPECIALS (till 17.00h)

TRUFFLE MUSHROOM 15

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

PORK BELLY BRIOCHE BUN 15

PORK BELLY - SWEET & SOUR ONION - KETJAP

BUCK LUCK 15

BRIOCHE - FRIED CHICKEN - SMASHED AVOCADO -
TONKATSU

CROQUE MONSIEUR 15

BRIOCHE - HAM - GRUYÈRE - BECHAMEL

GOAT CHEESE BRIOCHE BUN 15

GOATS CHEESE - PECAN NUTS - PEACH - HONEY -
BALSAMIC GLAZE

GAMBA BRIOCHE BUN 15

GAMBA - YUZU CRAB SALAD - CRISPY CHILI
MAYONNAISE - FURIKAKE - SWEET & SOUR ONION

2 BEEF CROQUETTES 15

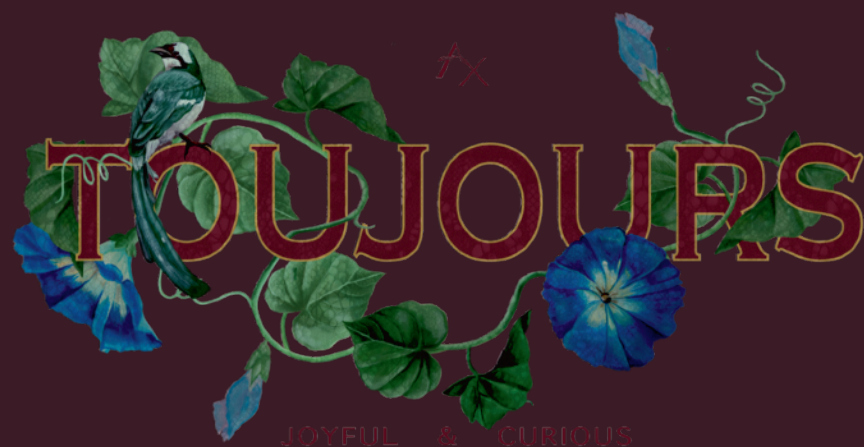
BRIOCHE - 2 BEEF CROQUETTES - MUSTARD

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 8

OREO CHEESECAKE 7.5

TARTE TATIN 8.5

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

PORNSTAR CHEESECAKE 9

WHITE CHOCOLATE - PASSION FRUIT - CREMANT

MOELLEUX AU CHOCOLAT 8.5

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

WHITE CHOCOLATE CREAM 8

PASSION FRUIT - KLETSKOP

GRAND DESSERT 30

MIN. 2 PERS - SELECTION OF DESSERTS

SPECIAL COFFEE

- 8 -

IRISH - SPANISH - ITALIAN -

KISS OF FIRE - LIQUOR 43

DESSERT WINE

MOSCATEL 6

PEDRO XIMINEZ 6

SAUTERNES 8

KOPKE PORT

RUBY / TAWNY 6

TAWNY 10Y 10

COLHEITA 2003 12

VINTAGE 1999 13

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 18

4 PCS - SPINNACH - HERB BUTTER - GRATINATED

ASIAN OYSTERS 18

4 PCS - BLACK BEAN SAUCE - RED PEPPER -
SCALLION

RAW FISH

SASHIMI Mix 25

SALMON - TUNA - KINGFISH - SEA BREAM

CHEVICHE KINGFISH 17

HAMACHI - TIGERMILK - PASSIONFRUIT -
LEMONGRASS

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 16 PCS.

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

NIGIRI SET 18

BEEF TERIYAKI - SALMON IKURA - TUNA PUFFED
RICE - SEA BREAM LIME ZEST - KINGFISH 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 - PORK BELLY

MARINATED OLIVES 5

ASSIETTE FROMAGE 15

5 DIFFERENT CHEESES - MOTHAIS FERMIER (GOAT)
- DELICE DE BOURGOGNE - STOMPETOREN
OVERJARIG - PONT L'EVEQUE

BREAD & DIPS 7

AÏOLI - PESTO - GARLIC BUTTER

POPCORN CHICKEN 8

SOY - SESAME - SPRING ONION

FRIED EBI 5 PCS 10

CHEESEFINGERS 6 PCS 8

BITTERBALLEN 6 PCS 8

FRIED ZUCCHINI 5

TRUFFLE PARMESAN FRIES 7.5

FRITES 4.5

GRILLED VEGETABLES 7.5

STARTERS (till 22h)

CARPACCIO WAGYU BEEF 18

AUSTRALIAN WAGYU STONE AXE - SHALLOT -
TRUFFLE OIL - PARMESAN

BURRATA 16

TOMATO - BASIL - SPINACH - LAVAS

SALADS (till 22h)

SALAD NIÇOISE 20

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

SALAD CAESAR CHICKEN 17

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

SALAD CAESAR PRAWN 20

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

SALAD CHÈVRE (V) 17

GOATS CHEESE - CHOGGIA BEETROOT HONEY -
FIG - CARAMELIZED PECAN



BUTCHERS SPECIAL CUTS

(TO SHARE +/- 2 pers) / till 22.00h)

CÔTE DE BOEUF 90

SCOTCH PGI - 800 GR - BONE IN RIB EYE

PORTERHOUSE 100

WEIDERUND - 1 KG - Tournedos/SIRLOIN

NEW YORK SHELL STEAK 100

USA - 700 GR - BONE IN SIRLOIN

* ALL BUTCHERS CUT SERVED WITH BÉARNAISE /
CHIMICHURRI / HOME MADE BARBECUE / ASIAN
DRESSING - PEPPER SAUCE *

MAIN (till 22.00h)

BURGER & FRIES 17

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

TOURNEDOS 35

TENDERLOIN - BORDELAISE - MOUSSELINE

ENTRECOTE 35

SCOTCH PGI 300 GR - PEPPER SAUCE

CONFIT DE CANARD 22

SLOWLY COOKED DUCK - CALVADOS JUS -
MOUSSELINE

TUNA STEAK 27

TUNA TATAKI - NOODLES - RICE CRISP - SESAME

SOLE MEUNIÈRE 50

500/600 GR - BEURRE NOISETTE - PARSLEY

HALF LOBSTER 38

LINGUINE - PUFFED CHERRY TOMATOES -
LOBSTER SAUCE

MAIN VEGETARIAN (till 22.00h)

TRUFFLE RISOTTO 25

MUSHROOM - MASCARPONE - PARMESAN CRISP

KOMBU RAMEN 17

KOMBU BROTH - MARINATED SOY EGG - PAKSOY -
MUSHROOMS

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