



TOUJOURS

JOYFUL & CURIOUS



OYSTERS (All Day)

ROCK OYSTERS 21

6 PCS - IRISH OYSTERS - MIGNONETTE - LAOTIAN SAUCE

ROCKEFELLER 20

4 PCS - SPINNACH - HERB BUTTER - GRATINATED

ASIAN OYSTERS 20

4 PCS - BLACK BEAN SAUCE - RED PEPPER - SCALLION

RAW FISH (All Day)

SASHIMI MIX 25

SALMON - TUNA - KINGFISH - SEA BREAM

CEVICHE HAMACHI 17

KINGFISH - TIGERMILK - PASSIONFRUIT - LEMONGRASS

TUNA PIZZA 17

TUNA CARPACCIO - PAPPADUM - WASABI MAYONAISE -
WAKAME

SEA BREAM 17

YUZU - TRUFFLE - PONZU

SUSHI & NIGIRI SETS (All Day)

LUXURY SHARING PLATTER 60 2 PERS

SPICY TUNA - SPICY VEGA - SURF & TURF - SEARED SALMON -
TUNA TARTARE - CHEF'S CHOICE NIGIRI - SPECIAL OYSTER -
CEVICHE - TACO SPECIAL

SUSHI ROLL SET 30 16 PCS

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

WAGYU SET 50 6 PCS

WAGYU BEEF - GOOSE LIVER - TRUFFLE (ULTIMATE DELUXE:
ADD CAVIAR 30 GR. SUPPLEMENT EUR 50)

NIGIRI SET 25 5 PCS

WAGYU BEEF - SALMON IKURA - TUNA PUFFED RICE - SEA
BREAM LIME ZEST - KINGFISH YUZU

NIGIRI DUO 30

4 NIGIRI TUNA - 4 NIGIRI SALMON

SUSHI ROLLS (All Day) 8 pcs.

FUTOMAKI SOFT SHELL CRAB 5 PCS. 20

SOFT SHELL CRAB - TOGARASHI - CUCUMBER

PINK PANTHER 17

CRISPY EBI - BEETROOT - GREEK YOGHURT

SPICY TUNA 16

AVOCADO - GOCHUJANG - CUCUMBER - TOGARASHI

SURF & TURF 16

STEAK - AVOCADO - FRIED EBI - TERIYAKI

SEARED SALMON 16

AVOCADO - CUCUMBER - UNAGI SAUCE

SPICY VEGA 15

BELL PEPPER - AVOCADO - PUFFED RICE -
AJI AMARILLO



FINGER FOOD (All Day)

ROYAL CHARCUTERIE 35

SERRANO - TRUFFLE SALAMI - CECINA DE LEON -
LIVAR PATE - WAGYU SAUSAGE - PORK BELLY

CAVIAR 65

30 GR ROYAL OSSETRA

ASSIETTE FROMAGE 25

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

LOBSTER TACO 2 PCS 15

LOBSTER - LIME - AVOCADO - JALAPEÑOS

ROSEMARY BREAD 8.5

ARTICHOKE - ROSEMARY - ALMOND - OLIVE OIL

CRISPY PEKING DUCK PANCAKES 15

CRISPY FRIED DUCK - HOISIN - PANCAKES - LEEK

POPCORN CHICKEN 8

SOY - SESAME - SPRING ONION

FRIED EBI 5 PCS 10

FRIED TEMPURA ZUCCHINI 8

TRUFFLE PARMESAN FRIES 8.5

BITTERBALLEN 6 PCS 8

MARINATED OLIVES 5

BUTCHERS SPECIAL CUTS

(TO SHARE +/- 2 pers) / 12.00h - 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
/ AJI VERDE / HOME MADE BARBECUE / ASIAN
DRESSING - PEPPER SAUCE *



MAIN (12.00h - 22.00h)

BURGER & FRIES 20

SMOKED CHEDDAR - TOMATO RELISH - BLACK
GARLIC MAYONAISE - BACON - PICKLE - FRIES

TENDERLOIN 35

TENDERLOIN - RED WINE - CARAMELIZED
SHALLOT - KING OYSTER MUSHROOM

TOURNEDOS ROSSINI 60

TOURNEDOS - FOIE GRAS - TRUFFLE - RED WINE
- CARAMELIZED SHALLOT - KING OYSTER
MUSHROOM

ENTRECOTE 35

SCOTCH PGI 300 GR - AJI VERDE

STIR FRIED RED BASS 45

CRISPY RED BASS - SESAME SOY - SALSA VERDE

TUNA STEAK 30

TUNA TATAKI - NOODLES - RICE CRISP - SESAME

ZEETONG 50

500/600 GR - BEURRE NOISETTE - PARSLEY

PASTA CAVIAR 50

CAVIAR 15 GR - LINGUINE - CREAM - WHITE WINE
- LEMON - PARMESAN

MAIN VEGETARIAN

TRUFFLE RISOTTO 25

MUSHROOM - MASCARPONE - PARMESAN CRISP

KOMBU RAMEN 18

KOMBU BROTH - MARINATED SOY EGG - PAKSOY -
MUSHROOMS

SIDE

FRIES 5

HARICOTS VERTS 7

BACON - SHALLOT - MUSTARD

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



BRIOCHE (12.00 - 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

GOAT CHEESE BRIOCHE BUN 15

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

SURF & TURF BUN 25

STEAK - GAMBA - LOBSTER - FURIKAKE - AVOCADO

STARTERS (12.00 - 22.00h)

CARPACCIO WAGYU BEEF 16

AUSTRALIAN WAGYU STONE AXE - SHALLOT - OLIVE OIL -
PARMESAN

(ADD FOIE GRAS + EUR 7.5 /MAIN + EUR 9)

STEAMED SCALLOPS 24 3 PCS

COQUILLES - SOY - SESAME - GINGER

BURRATA (V) 16

TOMATO - BASIL - SPINACH - LAVAS

SALAD CAESAR CHICKEN 16

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

(MAIN + EUR 5)

SALAD CHÈVRE (V) 16

GOATS CHEESE - CHOGGIA BEETROOT HONEY - FIG -
CARAMELIZED PECAN

(MAIN + EUR 5)



SWEETS / DESSERT

ASSIETTE FROMAGE 25

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

CHOCOLATES 5 PCS 8

OREO CHEESECAKE 7.5

TARTE TATIN 8.5

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

PORN STAR CHEESECAKE 9

WHITE CHOCOLATE - PASSION FRUIT - CREMANT

WHITE CHOCOLATE CREAM 8

PASSION FRUIT - KLETSKOP

CELEBRATION DESSERT 50

SELECTION OF DESSERTS

SPECIAL COFFEE

- 9 -

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

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