

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 250 GR - AJI VERDE

TUNA STEAK 30

MISO EGGPLANT - SESAME - NOODLES - CARROT & LIME

ZEETONG 50

500/600 GR - BEURRE NOISETTE - PARSLEY

MAIN VEGETARIAN

TRUFFLE RISOTTO 25

MUSHROOM - MASCARPONE - PARMESAN CRISP

KOMBU RAMEN 18

KOMBU BROTH - MARINATED SOY EGG - PAKSOY - MUSHROOMS

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

(ADD FOIE GRAS + EUR 7.5)

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 - GRILLED CHICKEN - SMASHED AVOCADO - TERIYAKI

GOAT CHEESE BRIOCHE BUN 15

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

STEAK SANDWICH 18

STEAK - AJI VERDE - 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)

PULPO 17

AJI VERDE - CARROT - CRISPY CHICKEN SKIN

BURRATA (V) 16

TOMATO - BASIL - SPINACH - LAVAS

SALAD CAESAR CHICKEN 16

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

SALAD CHÈVRE (V) 16

GOATS CHEESE - CHOGGIA BEETROOT HONEY - FIG - CARAMELIZED PECAN



TOUJOURS

JOYFUL & CURIOUS

