

A detailed illustration of a lush garden. The scene is filled with various plants, including large green leaves, red hibiscus flowers, and a pink lotus flower. A blue and pink bird with its wings spread is the central focus, perched on a large green leaf. A small green butterfly is also visible. The background is a warm, textured brownish-gold color.

TOUJOURS

JOYFUL & CURIOUS

OYSTERS

ROCK OYSTERS

6 PCS - IRISH OYSTERS - MIGNONETTE - LAOTIAN SAUCE

ASIAN OYSTERS

4 PCS - BLACK BEAN SAUCE - RED PEPPER -
SCALLION

RAW FISH

SASHIMI MIX

SALMON - TUNA - KINGFISH - SEA BREAM

CEVICHE HAMACHI

KINGFISH - TIGERMILK - PASSIONFRUIT - LEMONGRASS

TUNA PIZZA

TUNA CARPACCIO - PAPPADUM - WASABI MAYONAISE -
WAKAME

SEA BREAM

YUZU - TRUFFLE - PONZU

SUSHI & NIGIRI SETS

LUXURY SHARING PLATTER 2 PERS

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

SUSHI ROLL SET 16 PCS.

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

NIGIRI SET 5 PCS

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

NIGIRI DUO

4 NIGIRI TUNA - 4 NIGIRI SALMON

SUSHI ROLLS 8 pcs

FUTOMAKI SOFT SHELL CRAB 5 PCS

SOFT SHELL CRAB - TOGARASHI - CUCUMBER

PINK PANTHER

CRISPY EBI - BEETROOT - GREEK YOGHURT

SPICY TUNA

AVOCADO - GOCHUJANG - CUCUMBER - TOGARASHI

SURF & TURF

STEAK - AVOCADO - FRIED EBI - TERIYAKI

SEARED SALMON

AVOCADO - CUCUMBER - UNAGI SAUCE

SPICY VEGA

BELL PEPPER - AVOCADO - PUFFED RICE -
AJI AMARILLO



FINGER FOOD

ROYAL CHARCUTERIE

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

STEAK TARTARE TOAST 2 PCS

TENDERLOIN - SMOKED - BRIOCHE TOAST

BEEF TATAKI

PONZU BUTTER - CAULIFLOWER - WASABI CRUNCH

CRISPY PEKING DUCK PANCAKES

CRISPY FRIED DUCK - HOISIN - PANCAKES - LEEK

POPCORN CHICKEN

SOY - SESAME - SPRING ONION

BITTERBALLEN 6 PCS

LOBSTER TACO 2 PCS

LOBSTER - LIME - AVOCADO - JALAPEÑOS

FRIED EBI 4 PCS

ROSEMARY BREAD

ARTICHOKE - ROSEMARY - ALMOND - OLIVE OIL

ASSIETTE FROMAGE

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

EDAMAME

FRIED TEMPURA ZUCCHINI

TRUFFLE PARMESAN FRIES

MARINATED OLIVES



MAIN

BURGER & FRIES

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

TENDERLOIN

TENDERLOIN - RED WINE - CARAMELIZED SHALLOT

TOURNEDOS ROYALE

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

ENTRECOTE

SCOTCH PGI 250 GR - AJI VERDE

TUNA STEAK

MISO EGGPLANT - SESAME - NOODLES - CARROT & LIME

ZEETONG

500/600 GR - BEURRE NOISETTE - PARSLEY

MAIN VEGETARIAN

TRUFFLE RISOTTO

MUSHROOM - MASCARPONE - PARMESAN CRISP

KOMBU RAMEN

KOMBU BROTH - MARINATED SOY EGG - PAKSOY -
MUSHROOMS

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



STARTERS

CARPACCIO WAGYU BEEF

AUSTRALIAN WAGYU STONE AXE - SHALLOT - OLIVE OIL -
PARMESAN
(ADD FOIE GRAS + EUR 7.5)

BURRATA (V)

TOMATO - BASIL - SPINACH - LAVAS

SALAD CAESAR CHICKEN

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

BUTCHERS SPECIAL CUTS (TO SHARE +/- 2 pers)

CÔTE DE BOEUF

SCOTCH PGI - 800 GR - BONE IN RIB EYE

PORTERHOUSE

WEIDERUND - 1 KG - Tournedos/Sirloin

NEW YORK SHELL STEAK

USA - 700 GR - BONE IN SIRLOIN

(ADD FOIE GRAS)

SIDE

FRITES

TRUFFLE PARMESAN FRIES

HARICOTS VERTS

BACON - SHALLOT - MUSTARD

MIXED SALAD

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