



#### **Good to know**

*To guarantee a swift service and refined dining experience we can't offer a mix of a la carte and menu orders at one table  
| tables of 8 persons and more can order 5 and 7 course menus only | Kitchen accepting a la carte orders until 22:00 pm |  
5 course chef's menu orders until 21:30 pm | 7 course chef's menu orders until 21:00 pm |  
when both 5 and 7 course menus are ordered the deadline of 21:00 shall prevail*

#### **Payment Policy**

*All prices are in US Dollars. Taxes are included. We accept payment in SRD, USD and EURO. Change will be returned in the original currency if available, otherwise in SRD. We also accept Visa and Mastercard. You will be requested to identify yourself and place your signature on the creditcard transaction voucher.  
Unfortunately we cannot accept 200 and 500 EURO bills, or damaged and stained bills.*

# Starters

	USD
<b>oysters</b>	
shalot vinaigrette/tabasco/horseradish/lemon	
<b>creuse de normandie ½ dozen</b>	25
<b>gillardeau ¼ dozen</b>	23
<b>gillardeau ½ dozen</b>	46
<b>oysters from the chef 4 ways</b>	25
goose liver/raspberry/rhubarb/champagne sabayon yuzu/celery granité/caviar/oyster ice cream wakame/smoked soy sauce	
<b>tuna &amp; pumpkin</b>	19
horseradish/pumpkin ice cream/ ras el hanout/dille cremeux/puffed wild rice	
<b>langoustine &amp; coquille</b>	26
calliflower structures/miso broth/hazelnut	
<b>ceviche sea bass</b>	21
peach/pink pepper/celery/pistachio/fennel/red beets	
<b>veal fillet</b>	22
grape mustard/cream of goose liver black radish/beets/salsify/cress	
<b>steak tartare</b>	26
candied truffle/goose liver/calliflower structures/crispy cheese	



## Soups

USD

### **spinach soup**

16

smoked eel/miso/parmesan/dragon/potato foam  
(vegetarian option available)

### **lobster soup**

18

lobster/focaccia/saffron foam/fennel/allspice

# Main Dishes

USD

<b>candied duck breast</b>	35
orange-sauternes sauce/purslane smoked soy sauce/almond cream/quinoa	
<b>ravioli crab &amp; lobster</b>	32
buffalo mozzarella/purslane broth/basil/tomato structures	
addition of duck liver	10
<b>ravioli asparagus</b>	24
cepes foam/parmesan/baby spinach	
<b>ravioli asparagus with sirloin</b>	38
addition of candied truffle	6
addition of duck liver	10
<b>codfish</b>	39
green pea mint cream/crackle/pommes amandes/taragon foam	
<b>smoked dry age rib-eye</b>	49
candied celeriac/green asparagus/bimi egg plant/black garlic gravy	
<b>lamb crown</b>	49
green pea mint cream/crackle/morels/parsnip/polenta	
<b>tenderloin</b>	55
brioche/truffle/duck liver/madeira sauce addition of duck liver	10



# Desserts

USD

**'cocktail' pineapple & honey**

vanille ice cream/cardamom foam/curry/almond

14

**melon & coconut**

melon structures/vanilla/coconut foam/blackberry

15

**chocolate marquise**

brownie/hazelnut/caramel/mandarin sorbet/kalamansi

17

**coffee complete**

coffee flavour of your choice paired  
with various sweet treats

12