

Chef's menu 7-course

oysters chef style 2 preparations

oyster/champagne 'granite'/citrus
oyster ice cream/baked potato/caviar

tuna tataki

flamed tuna/pearl couscous/
crab-tuna mousse/tarragon sorbet/passion fruit

fillet of veal

duck liver/red beet/rhubarb/hazelnut/balsamic vinegar

lobster soup

coconut foam/turnip-cabbage/peanut

scallop & langoustine

ravioli/tomato/artichoke

partridge 3-ways

breast/leg/ 'bitterbal'/cooking pear/sauerkraut/mustard gravy

or

corvina

truffle sauerkraut/tarragon beurre blanc/fennel/potato gratin

or

'smokey' tenderloin

corn/bearnaise sauce/polenta/eggplant/garden peas

yoghurt bar

raspberry/macaron/coconut/vanilla/mint/citrus/black berry sorbet

\$79

To guarantee a swift service and refined dining experience we can't offer a mix of à la carte and menu orders at one table
1 A table of 8 persons or more can select from our chef's menu's options. Groups who want to experience à la carte dishes
are free to order from the special à la carte-menu for groups | Kitchen shall accept à la carte orders until 22:00 pm |
3 course chef's menu 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