



MENU 2026

SALMON

Home-smoked salmon, beetroot and maffoul salad, cherry and beetroot broth with chamomile, ras el hanout crisp.

BEEF

Classic beef tartare, clear gazpacho broth, chive cream, crispy panko with garlic, red pepper and chives, brunoise of dried tomato.

CATCH OF THE DAY

Catch of the day, beurre blanc with fermented banana, cream of fried cauliflower, crayfish bonne femme, turnip, mango, shallot and chervil, mango, horseradish and carrot jelly.

QUAIL

Roasted quail, with a stew of the leg in red wine and bay leaf. Blueberry vinaigrette, homemade star anise jus, celeriac and hazelnut cream, skin crisp.

DRY-AGED LOIN

Dry-aged beef loin, pommes dauphine with paprika, roasted aubergine caviar, sweet and sour cooked aubergine, milk crisp, homemade ginger and lime leaf jus.

WALNUT AND STRAWBERRY

Walnut cake, coffee and curry panna cotta, dark chocolate cream, tarragon and strawberry sorbet, strawberry and tomato meringue.

For lunch, the dishes from the 2026 MENU can also be ordered separately.

Large 27 – Small 17

2 COURSES / 32 (lunch)

Salmon – DRY-AGED LOIN | DRY-AGED LOIN – WALNUT AND STRAWBERRY

3 COURSES / 42 (lunch)

Salmon – DRY-AGED LOIN – WALNUT AND STRAWBERRY

4 COURSES/ 56

Beef – Catch of the Day – DRY-AGED LOIN – WALNUT AND STRAWBERRY

5 COURSES/ 67

Salmon – Beef – Catch of the Day – DRY-AGED LOIN – WALNUT AND STRAWBERRY

6 COURSES/ 77

Salmon – Beef – Catch of the Day – QUAIL – DRY-AGED LOIN – WALNUT AND STRAWBERRY

CHEF'S SIGNATURE MENU

TARTARE 35

Beef tartare, avocado cream, egg yolk cream, crisp brick, clear tomato jelly, Beluga caviar.

TURBOT 27

TURBOT DOUBLE 54

Pan-fried turbot with a delicate truffle sauce, pan-fried cauliflower cream, fresh truffle breadcrumb crisp.

LANGOUSTINE 32

LANGOUSTINE DOUBLE 64

Roasted langoustine, saffron beurre blanc, gently cooked sweet potato in masala, poultry crisp, sweet potato cream with masala, sweet potato rouille.

WAGYU 60 / 100 g.

Grilled Wagyu A5+, fried onion cream, classic red wine jus, pommes dauphines, shallot compote, dried beetroot.

DUCK LIVER 22

Pan-fried duck liver, white port sorbet, red wine jelly, brioche toast, miso and speculoos cookie crumbs, rooibos gel.

BUFFALO ICE CREAM 14

Buffalo ice cream with truffle, brioche cake, caramel crisp brioche, orange and tonka bean pana cotta, pickled truffle.

These dishes can also be ordered separately during lunch and dinner

3 COURSES/ 85

Langoustine – Wagyu – Buffalo ice cream

4 COURSES/ 120

Tartare – Langoustine – Wagyu – Buffalo ice cream

5 COURSES/ 135

Tartare – Langoustine – Wagyu – Buffalo ice cream

6 COURSES/ 160

Tartare – Turbot – Langoustine – Wagyu – Duck liver - Buffalo ice cream