

MENU

Chef Alans recommendations! (*serves two people*)

6 dishes, some to share.

Petite Tender

Marinated White Asparagus / Old Dutch “Nagelkaas”

Tarte tatin

Red Onion / Chicken liver / Morcon Iberico de Bellota

Sea Bass

Antiboise / Bouillabaisse / Lardo di Colonnata

Lamb

Rouleau of Lamb fillet / Cassoulet of Lamb

Butcher's steak

From the Grill / Jerusalem Artichoke / Tarragon sauce

&

Chicory

Labneh / Granny Smith / Pumpkin seeds

154.00 per two persons

*When you have any dietary wishes or allergies
please inform our staff.*



CHARCUTERIE

Jámon Ibérico de Bellota (40 grams) 21.00

Jámon de Vaca Curado (40 grams) 10.50

Salchichon Iberico de Bellota (40 grams) 9.50

Chorizo Iberico de Bellota (40 grams) 12.00

SPECIALS

our specials can be selected to extend your menu

Wagyu Kagoshima Ribeye A5 Tartar (70 gram)

House of Caviar "Asetra" / Dashi Vinaigrette

55.00

Brioche

Pork belly / House of Caviar "Asetra" / langoustine / bisque

42.50

Veal Sweetbread

White Asparagus / Cepes sauce

46.00

Dry aged Basque Entrecote 'Txogitxu'

Shiitake / XO (200 grams)

47.50

Rhubarb

Elderflower / vanilla cream

14.50

Strained Yogurt

White Chocolat / Mango / Citrus Sorbet

13.50

4 Madeleines

mascarpone with caramel

12.50

Selection of 5 cheeses

18.50
