

MENU

Chef Alans recommendations! (*serves two people*)

6 dishes, some to share.

Mackerel

Smoked & Pickled / Peanut / Cucumber Salmorejo

Petite Tender

Marinated White Asparagus / Old Dutch “Nagelkaas”

Lamb Rump

Lamb Stew / Pinto Beans / Lambjus

Beef Blade

Mushroom / BBQ glace / Smoked beurre blanc

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

Morcon 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
