

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”

Procureur

Crayfish / Carrot / Lemongrass curry sauce

Beef Blade

Mushroom / BBQ glaze / Smoked beurre blanc

Poussin

Green Asparagus / Ajoblanco / Roasted Onion sauce

&

Lentils

Grapefruit / Jalapeño / Stracciatella

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

Canner Lobster

Watermelon / Asparagus / Alpenrind Entrecote

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
