

APPETIZERS

OYSTER (1 pc/6 pc)	zeeland nr 3, piparra granita, kaffir lime	6/24
OYSTER (1 pc/6 pc)	zeeland nr 3, ají amarillo leche de tigre, fig leaf	6/24
CANAPÉ	lychee, coconut and curry leche de tigre	4
BREAD	shokupan from Bakkerij Mater and butter	6.5

STARTERS

TARTARE	yellowfin tuna, oyster XO, nori	21
CEVICHE*	fresh scallop from Brittany, topinambur leche de tigre	25
AGUACHILE	cured corvina, jalapeño aguachile, finger lime	22
	<i>*available in vegan alternative</i>	20

WARM

TATAKI (served lukewarm)	flame-kissed yellowfin tuna, hemp seed dressing	26
CHEF'S STEAK (300 gr)	with grilled lettuce and chimichurri	52
BUTTER CHICKEN	grilled chicken, spicy tomato compote, hollandaise	29.5
ROCOTO AUBERGINE (V)	smoked, gratinated and served with rocoto pepper sauce	23
SEABASS	celeriac, ajwain, roasted pepper and chicken jus	27
YUCAS BRAVAS		7

SWEET

AMAZONIA	dark chocolate mousse, mandarin sorbet	14
COULANT	white chocolate, cinnamon crumble, pecan nut	16

TASTING MENU

*the menu is served to the entire table,
with each course served individually*

4-COURSE 69.5

4-COURSE WINE PAIRING 49

SCALLOP CEVICHE

fresh scallop from Brittany, topinambur leche de tigre
(V) with yellow beetroot

PUMPKIN AGUACHILE

sea buckthorn aguachile, mirasol zata'ar oil

SEABASS

celeriac, ajwain, roasted pepper and chicken jus
(V) with seasonal mushroom

AMAZONIA

dark chocolate mousse, mandarin sorbet

EXTRAS

OYSTER (1 pc/6 pc) zeeland nr 3, piparra granita, kaffir lime 6/24

OYSTER (1 pc/6 pc) zeeland nr 3, ají amarillo leche de tigre, fig leaf 6/24

CANAPÉ lychee, coconut and curry leche de tigre 4

BREAD shokupan from Bakkerij Mater and butter 6.5

TATAKI (served lukewarm) flame-kissed yellowfin tuna, hemp seed dressing 26

CHEF'S STEAK (300 gr) with grilled lettuce and chimichurri 52

BUTTER CHICKEN grilled chicken, spicy tomato compote, hollandaise 29.5

ROCOTO AUBERGINE (V) smoked, gratinated and served with rocoto pepper sauce 23