

MAKE YOUR OWN MENU...

We suggest you select at least 3 dishes from the menu and to combine these with the “sharing everything together” dishes on the next page.

Tuna / spicy melon / avocado / sesame / radish



Beef tartar / herring roe / baharat / chives



“On the beach”... oyster / Foie gras / oloroso sherry



Watermelon / tomato / ginger / cardamom



Wahoo / smoked / coconut / tamarind / fennel



Avocado / corn / vadouvan / jalapeno



Escargots / pasta / tomato / olive



Cauliflower / almond / cornichons / black garlic



Cod / risotto / chorizo /



Monkfish / pasta / aubergine / onion / curry



Neck of lamb / thai green curry / salted yoghurt / bulgur



Pasta / tom kha kai / lime leaf



“De-constructed apple pie”



Banana / rum caramel / peanut / chocolate



Kus van Therese / mexican tarragon / passion fruit / white chocolate



Each dish seventeen dollar

Three dishes fifty dollar

Four dishes sixty-five dollar

Five dishes eighty dollar

WE SHALL BE SHARING EVERYTHING TOGETHER

The dishes are served for two or more people and can be nicely combined with the menu dishes from the previous page.



1 metre of ceviche, 3 types of fish, dip and crudities
45 dollar



Dairy cow 6 weeks matured rib with fries, roasted garlic
and marrow with lemon
95 dollar



Crispy duck leg, potato, orange gravy, salad
60 dollar



Whole “snapper” cooked on the bone in baking paper,
then glazed with “unagi” pak-choi and coriander
60 dollar

