À la carte

Pumpkin 17
kumquat, amba, pumpkin seed

Yellow beet 17
likama spices, green apple, almond

White asparagus 19
coconut, aji amarillo sambal, magnolia

Trout 19
elstar apple, Belle the Fontenay, algae

Clams 18
Brussels sprouts, vermouth, curry leaf

Fennel 18
pomme orange, fermented vegetables beurre blanc

Squid 15
cabbage, gochujang, guanciale

Winter cod 17
Chinese broccoli, salted lemon, trout egg sauce

Jerusalem artichoke terrine 21
walnut, 'Remeker' cheese, sakura

Bara 22
sweetbread, tomatillo, green asparagus, yuzu

Iberico pork neck 22
parsnip, Arabica coffee, jus de veau

Fire specialties

Served with potatoes in butter sauce & grilled vegetables

Stuffed quail 40
morels, purslane, wild garlic sauce

Catch of the day daily rate
grilled on the fire with pil-pil sauce

Dry aged Simmental ribeye *300gr* 85
served with roasted garlic beef jus

Chef's Menu

Pumpkin - kumquat - amba

Trout - elstar apple - Belle de Fontenay

Squid - cabbage - gochujang

Iberico - Arabica coffee - garam masala

Celeriac - pistachio - olive

€ 80 p.p

wine pairing € 60
non-alcohol pairing € 45

Desserts

Corn crème caramel 11
brown butter ice cream, passionfruit

Celeriac 18
pistachio, olive, dulce de leche

Cheese platter 15
selection of three

All dishes and prices are subject to change