



À la carte

| | |
|--|----|
| Kohlrabi grape, granola, yuzu | 17 |
| Legumes cauliflower, hazelnut, beetroot | 17 |
| Langoustine zucchini, coconut bisque, green herbs | 20 |
| Scallop cucumber, passion fruit, aguachile | 18 |
| Squid cabbage, gochujang, guanciale | 20 |
| Jerusalem artichoke terrine walnut, 'Remeker' cheese, sakura | 21 |
| Bara sweetbread, tomatillo, celtuce, yuzu | 22 |
| Pheasant olive, vadouvan, arugula | 22 |

Bites

| | |
|--|---|
| Mochi alla puttanesca | 6 |
| Gillardeau oyster | 7 |
| 'Zeeland' creuse à la flambadou, beef fat, pangrattato | 7 |
| Jerusalem artichoke, smoked herring, chives | 7 |
| Pheasant drumstick, wild garlic, curry | 7 |



Chef's Menu

Kohlrabi - grape - granola

Scallop - passion fruit - aguachile

Potato noodle - corn - autumn truffle

Squid - cabbage - gochujang *

Pheasant - olive - vadouvan

French toast - cinnamon - lemon

80 p.p

95 p.p. *

wine pairing 60 / 70

soft pairing 45 / 54

Fire specialties

Stuffed quail 40
porcini mushroom, leek, curry leaf

Sea bass 30
grilled Basque-style with garlic pil-pil sauce

Basse-Côte 50
sambal matah, garlic, black bean jus

Dry-aged Simmentaler ribeye 300g 85
served with béarnaise sauce

'Baambrugs' pig 300g 35
dry-aged saddle, chimichurri, epazote

Tomahawk steak Gasconne daily rate
herb butter, hollandaise sauce

Desserts

French toast 15
cinnamon, lemon, tuille

Cheese platter 18
selection of three

Affogato 8,5

All dishes and prices are subject to change