



Appetizers

Green pea basil, tomato, lardo	19,5
Celtuce seaweed, miso, elderflower	20
Lobster blood orange, lovage, Gewürztraminer	32
Hamachi sambal, coconut, coffee	20
Asparagus summer savory, sherry, nutmeg	25
Squid cabbage, gochujang, guanciale	22,5
Maitake cabbage, ajo blanco, lemon thyme, radish	23

Bites

Gillardeau oyster	7
Zeeland creuse à la flambadou, beef fat, pangrattato	7
Carrot, wild garlic, cardamom	6
Duck heart anticucho, tamarind, lime	7
Mussel 'croquette', aji amarillo, pimenton 2 pieces	6



Chef's Menu

Green pea - basil - tomato

Hamachi - sambal - coconut

Asparagus - summer savory - sherry *

Squid - cabbage - gochujang *

Quail - butter chicken sauce - wild garlic

Blood orange - sweet potato - macadamia

4 courses (*lunch only*) 75 p.p

6 courses 105 p.p. *

wine pairing 57 / 85 *

soft pairing 40 / 60 *

Fire specialties

Quail 28
butter chicken sauce, wild garlic, green tomato

Sea bass 40
grilled Basque-style with garlic pil-pil sauce

Hanger steak 250g 48
allium varieties, bordelaise sauce, bone marrow

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

'Baambrugs' pig 250g 38
chanterelle, brown butter, elderflower

Desserts

French toast 15
cinnamon, lemon, tuille

Blood orange 15
sweet potato, macadamia, dulce de leche

Cheese platter 18
selection of three

Sgroppino 12,5
mandarin, Frangelico

Affogato 8,5

All dishes and prices are subject to change