

GET READY TO GET WET

OUR À LA CARTE MENU CONSISTS OF DISHES THE SIZE OF A SMALL ENTREE.

WE ALSO SERVE A 5 COURSE MENU CONSISTING OF THE CHEFS FAVORITE DISHES!

WE WOULD LOVE TO ADVISE AND HELP YOU WITH YOUR WINE CHOICE.

PLEASE ASK US IF YOU WOULD LIKE INFORMATION ABOUT ALLERGIES.

UNLIMITED CHILLED AND FILTERED WATER STILL / SPARKLING €2,5.

CHEF'S FAVORITES 5 COURSE MENU 82

IF YOU WANT TO ADD COURSES YOU CAN CHOOSE FROM THE A LA CARTE DISHES

CHEF'S VEGETARIAN FAVORITES 5 COURSE VEGETARIAN MENU 70

PLEASE ASK US IF YOU WOULD LIKE INFORMATION ABOUT ALLERGIES

THE MENUS CAN ONLY BE ORDERED PER TABLE. IT IS POSSIBLE TO VARY BETWEEN THE REGULAR MENU AND THE VEGETARIAN MENU PER TABLE

OYSTER WITH GARNISH 3PCS 16,5

SCALLOPS CAVIAR, CELERIAC DASHI, BBQ LEMON AND CASSIS WOOD 26

DUCKLIVER SAKURA UMEBOSHI AND BRIOCHE 19

GREEN TOMATO ZUCCHINI AND LAVENDER 14

BEEF TARTARE ANCHOVY AND FERMENTED GOOSEBERRY 19

ASPARAGUS WILD GARLIC, TOSAZU AND SMOKED FETA CREME 18

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WHITE ASPARAGUS KOHLRABI, ELDERFLOWER AND COFFEE	17
GNOCCHI MORELS, WILD GARLIC AND PEA	17
½ LOBSTER HOLLANDAISE, CAJUN AND TUMBO KOSHO	26
SEA BASS PEA, PINE AND RAZOR CLAM	22
RUMPSTEAK FLATBREAD, PARSLEY, HORSERADISH, GRAVY WITH SALTED LEMON	21
DUCK PURPLE CARROT, BAHARAT AND DILL	24
CHEESE VARIATION	15
FRIED DUCK LIVER BEE POLLEN FUDGE, SEAWEED AND KOMBU ICE CREAM	17
BLACKBERRY SHISO SORBET RHUBARB, GOAT YOGURT FOAM	13
MARINATED STRAWBERRY HERB ICE CREAM, BLUEBERRY AND PINE TOPS	15
VANILLA SOUFFLÉ RASPBERRY COMPOTE, SMOKED PAPRIKA AND ELDERFLOWER ICE CREAM [UP TO 20 MINUTES PREP TIME]	16
FRIANDISES 3PCS	10

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