

GET READY TO GET WET

CHEF'S FAVORITES

7 COURSE MENU	110
6 COURSE MENU	94
5 COURSE MENU	82

EXTRA COURSE SIGNATURE DISH YUZU, CAVIAR & CAMOMILE	16
---	----

CHEESE	15
--------	----

FRIANDISES	10
------------	----

PLEASE ASK US IF YOU WOULD LIKE INFORMATION ABOUT ALLERGENS.

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

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

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

Putaine

A LA CARTE

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 / 28
ALMOND CHERRY, RICOTTA AND WOODRUFF	18
JERUSALEM ARTICHOKE MOLE, SALSA OF CALE	17 / 25
GNOCCHI CEPES, TRUFFLE AND COMTÉ	19 / 28
½ LOBSTER HOLLANDAISE, CAJUN AND TUMBO KOSHO	26 / 50
HALIBUT BBQ MUSHROOM AND SEAWEEED BEURRE BLANC	22 / 33
RUMPSTEAK FLATBREAD, PARSLEY, HORSERADISH, GRAVY WITH SALTED LEMON	21 / 31
PRESA OF IBERICO PLUM, JASMINE, BUCKWHEAT, CREAM OF LIVER	24
SIGNATURE DISH YUZU, CAVIAR & CAMOMILE	16
CHEESE VARIATION	15
FRIED DUCK LIVER BEE POLLEN FUDGE, SEAWEEED AND KOMBU ICE CREAM	17
BLACKBERRY SHISO SORBET RHUBARB, GOAT YOGURT FOAM	13
FIGS BASIL, CASSIA, PINE CONE	14
VANILLA SOUFFLÉ RASPBERRY, SMOKED PAPRIKA AND ELDERFLOWER ICE CREAM	16
[UP TO 20 MINUTES PREP TIME]	
FRIANDISES 3PCS	10

Putaine

Putaine