

MAKE YOUR OWN MENU...

We suggest you select at least 3 dishes from the menu or to combine 1 or 2 with the “sharing everything together” dishes on the next page.

Tuna / spicy melon / avocado / sesame / radish



Beef tartar / herring roe / baharat / chives



“On the beach”... oyster / Foie gras / oloroso sherry



Goat's cheese / gingerbread / beetroot



Avocado / corn / vadouvan / jalapeño



Wahoo / smoked / coconut / tamarind / fennel



Cauliflower / almond / cornichons / black garlic



Cod / risotto / chorizo / artichoke



Monkfish / pasta / aubergine / onion / curry



Duck breast / sweet potato / onion / mushroom



Neck of lamb / thai green curry / salted yoghurt / bulgur



Pasta / tom kha kai / kefir lime leaf



“De-constructed apple pie”



Banana / rum caramel / peanut / chocolate



“Kus van Thérèse” / Mexican tarragon / passion fruit / white chocolate



Each dish seventeen dollar

Three dishes fifty dollars

Four dishes sixty-five dollars

Five dishes eighty dollars

WE SHALL BE SHARING EVERYTHING TOGETHER

The dishes are served for two or more people and can be nicely combined with the menu dishes from the previous page.



1 metre of ceviche, 3 types of fish, dip and crudities
45 dollar



Dairy cow 6 weeks matured rib with fries, roasted garlic and marrow with
lemon

95 dollar



Crispy duck leg, potato, orange gravy, salad
60 dollar



Whole "snapper" cooked on the bone in baking paper,
then glazed with "unagi" pak-choi and coriander

60 dollar

