

// COUVERT € 3,50

SOUP

// THIS PUMPKIN ROCKS € 5
Creamy roasted pumpkin,
curd foam and almond crumble

SALADS

// THE CAESAR AFFAIR € 10
Caesar salad with cogolho lettuce,
chicken, croutons, bacon, Caesar
sauce and crispy parmesan

// SASSY SALMON € 12
Fresh salmon marinated
with citrus, quinoa, yogurt
sauce with cumin seeds,
cucumber and red onion pickle

ON BREAD

// ANGUS BLAST € 15
Black Angus burger, Cheddar,
cucumber pickle, pancetta,
watercress, tomato and homemade
barbecue sauce

// CRAB INSANITY € 12
Soft shell crab tempura bao,
kimuchi mayonnaise, vegetables
with vinegar, spring onion,
coriander and spicy peanuts

// THE ULTIMATE SANDWICH € 15
Maxime sandwich with homemade
focaccia, avocado puree, marinated
duck breast, bresaola, roasted
garlic mayonnaise and chives with
baby spinach

// VEGGIE EUPHORIA [VEG.] € 11
Marinated tofu bao, kimuchi,
coriander and plum sauce

BITES

// LE FOIE € 12
Foie gras terrine with toasted brioche
bread, mushroom chutney and figs

// NAUGHTY TACO € 9,50
Crispy oxtail taco with watercress,
red onion pickle and mustard

// MR. EGG € 9
Low temperature egg with black pork,
green asparagus, truffled hollandaise
sauce and homemade french fries

// RAW OBSESSION € 10
Veal tartar with homemade french
fries

// RUNNING CHICKEN € 7.50
Chicken yakitori

// TEMPURA TEMPTATION [VEG.] € 7.50
Vegetables tempura with ponzu sauce

MAIN

// SIREN TEASE € 18
Squid with cockles, rice,
glasswort, algae and goat butter

// FISH ME IF YOU CAN € 16
Turbot fish with creamy mashed
bread with pennyroyal and winter
leaves

// IT'S ALL ABOUT VEAL € 22
Veal in two textures with creamy
parsnip, wild mushrooms and green apple

// MIND THE PORK € 15
Iberian pork, cloves and ginger,
carrot textures and grilled lettuce

// CHINA IN TOWN [VEG.] € 10
Fried rice with or without egg

DESSERTS

// BITTER SWEET FANTASY € 5,50
Bitter almond crème brûlée,
crunchy almond with lemon curd,
meringue and lemon sorbet

// PRECIOUS PARFAIT € 6
Chocolate parfait with raspberry,
orange and yuzu sorbet

// KEEP IT SIMPLE € 2,50
Artisanal ice cream or sorbet scoop
[per scoop]

FROM TUESDAYS TO SATURDAYS | 6 pm – 11 pm

Our dishes may contain nuts, seeds or traces of foods that could cause allergies or food intolerance. If you require information about the detailed composition of the dishes, please ask our employees before making your order.

No dish, food product or drink, including the couvert, can be charged if it was not requested by the customer or is cancelled by the customer.

This establishment has a complaints book.

VAT INCLUDED.