

## ***Menu of the Chef***

### ***Starters***

- Tuna tartare cocktail with crispy oyster, avocado ice cream, sweet and sour radish, ice herb and foam yogurt and kikoman

Black and white of coquille and olive with Argentine prawn, radish, herb oil and Borage cress

Steak tartare with carrot structures, crispy shallots, potato salad, pata negra and pulled pork bitterball.

### ***Intermediate courses***

Cream of puffed garlic and almond with Dutch shrimps and sorrel

Ravioli filled with burrata and truffle, tomato compote, spinach and a truffle cream sauce.

### ***Main courses***

Fried sea bass glazed in red wine gravy with asparagus, nero puree and herbs fried Argentine king prawns

Moroccan marinated Land fowl with couscous, aubergine, porto bello, hummus and poultry gravy with za'atar

Crispy fried pork lomo with potato waffle, onion compote, caramelized apple, carrot mousseline and its own gravy with Rinse syrup

### ***Desserts***

Plateau of farmhouse cheeses

Pineapple and coconut crumble with vanilla cottage cheese and Malibu ice cream

Chocolate truffle with red fruit and vanilla curd

### ***Separate prices of the dishes***

***Home made fries € 4,95***

*Starter € 18,50*

*Intermediate dish soup € 12,50*

*Intermediate € 18,50*

*Main course € 28,50*

*Dessert € 12,50*

### ***Menu prices***

*Three courses Forty-two euros fifty*

*Four courses Forty-nine euros*

*Five courses Fifty-six euros fifty*

*Six courses Sixty-two euros*

### ***Fine Caviar & Oysters***

*Oysters; classic or au gratin (half a dozen) € 19,50*

### ***Finish your dinner with:***

*Coffee complete (5 friandises) € 7,50*