

18:00 - 22:00

DINNER

STARTERS

Oysters (3 or 6) 34.50/65

Mignonette and lemon

Fisherman's plate 52.50

Oysters, cooked shrimps, tuna, scallop.

With aioli, bread and lemon

Steak tartare 27.50/55

Classic garnishes and served with a salad and toast.

Also available as a main course with fries and salad

Homemade pastrami 26

Fennel, homemade sauerkraut, pineapple gel, crispy sourdough

Crispy tuna carpaccio 28

Thinly sliced raw yellowfin, filo pastry, mascarpone, wasabi mayonnaise, lime gel, capers

Ceviche of local fish 25

Japanese style; avocado, miso prawn crackers, salmon eggs, cucumber, sesame oil

Rauw gemarineerde Noorse zalm 27.50

Raw marinated Norwegian salmon, fennel

Stuffed gnocchi 26

Goat cheese, parmesan cheese, bell pepper confit, sumac, walnuts

SIDES

Fries | Yucca fries | 9.50

Side salad | Seasonal vegetables

MEET THE CHEF!

Let our chefs surprise you with their culinary creativity by choosing one of our chef's menus – a true journey of flavors and seasonal ingredients.

2,3 OR 4 COURSES

65 | 85 | 99

MAIN COURSE

Mushroom risotto 53

Manchego, roasted carrot, tayer leaf and fermented garlic

Red snapper fillet 52

Roasted bell pepper sauce, olive tapenade, zucchini tempura, almonds

Local tuna steak 55

Argentinean shrimps gyoza, shrimp-kombu broth

Red onion tarte tartin 45

Truffle cream, herb salad

Poke bowl 52.50

Choice of: shrimp, tofu, tuna or salmon

Sushi rice, edamame, wakame, avocado, egg, mango, cucumber, sesame, furikake, wasabi mayonnaise

Hanging tendersteak 57

Pommes fondant, celeriac, apple, shallot gravy

Brazilian tenderloin & shrimp 62.50

Fries, salad, beurre noisette hollandaise

Homemade pappardelle 45

Lam, butternut squash, sage, Jerusalem artichoke, capers