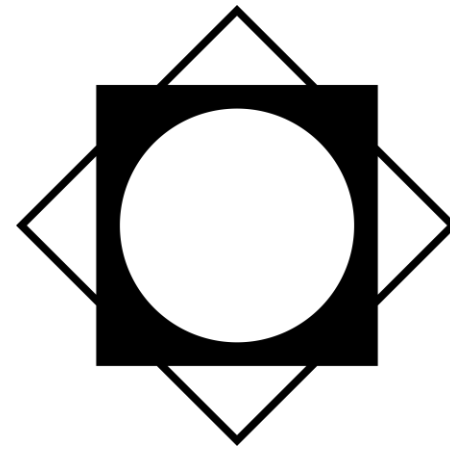




A NEW MOON

A new moon marks the beginning of a new lunar cycle.
It is the moment when the moon is completely
in shadow and invisible from Earth.

In many cultures and traditions, it symbolizes:
A time to reset and set fresh intentions.

What is still unseen begins to grow beneath the surface.
A period of rest, release, and new starts

What's to come? The thrill of the unknown.

The Menu

Bites

<i>Shrimp Toast</i> / Spring onion & red kosho	€7
<i>Brioche</i> / Pork pâté & forest berries	€8
<i>Taco</i> / Corn, barbecue sauce & jalapeño	€5
<i>Bites tasting</i> / Shrimp toast & taco & brioche with pork pâté	€18
<i>Oyster</i> / Red wine vinegar & shallot	€7
<i>Oyster</i> / Smoked eel & Granny Smith	€7
<i>Oyster</i> / Black bean & leek	€7
<i>Oyster tasting for 2 persons (6pc)</i>	€38
<i>Joselito Jamón Ibérico Gran Reserva</i> / 70 gram	€39
<i>Oscietra Caviar ASC störröm</i> / Blini or crisps & crème fraîche / 30 gram	€39

Moon Celebration

€82

Joselito Jamón Ibérico Gran Reserva,
Oscietra Caviar with blini & crème fraîche,
2 oysters with smoked eel & Granny Smith
Shrimp Toast.

Monkfish / Kimchi, daikon, parsley & coriander
Pineapple tomato / Goat yoghurt, smoked almond, celery & vanilla

Sea bass / White cabbage, pumpkin miso & beurre noisette hollandaise

Add some Caviar? 5gr +€8

Savoy cabbage / Beetroot, buckwheat & garlic

**** Fowl** / Peanut sauce, egg yolk, carrot & shallot

Lamb loin / Sweet potato, apricot, artichoke & harissa

Add lamb belly +€12

Grey mullet / Polenta, green asparagus & antiboise

Leek / "Opperdoezer ronde", "Meikaas", truffle & dill

Pêche Melba / Peach, raspberry, vanilla & almond

Strawberry / Meringue, basil & Aceto Balsamico

Selection of 4 cheeses by L'Amuse / Olive oil toast & apple syrup +€6

Four-courses €73

****Five-courses €92,50**

Fries with mayo €8

Add summer truffle to your favorite dish €5

MOON