A La Carte LUNCH

Monkfish | *Kimchi, daikon, parsley & coriander 22*
Dry-aged Beet | Blueberry, walnut, dill & goat yoghurt 22

Seabass | *White cabbage, pumpkin miso & beurre noisette hollandaise 26*
Add some Caviar? 5gr +€8
Raviolo Doppio | *Pumpkin, Cauliflower, Chanterelle & Cèpes 21*

Slow-Cooked Beef | *Potato, capers, long pepper & truffle 29*
Savoy Cabbage | *Beetroot, buckwheat & garlic 21*

Sirloin | *Celeriac, maitake, salsify & Madeira 29*
Pike perch | *Risotto, blue cheese & jalapeño 28*
Leek | *"Opperdoezer ronde", "Meshanger" & dill 27*

Crema catalana | *Tangerine, choco cake & caramel 17*
Pineapple | *Cocnut, ginger & pandan 17*
Selection of 4 cheeses by L'Amuse | *Olive oil toast & apple syrup 20*