

SIGNATURES as starter

SCALLOP CARPACCIO € 28  
VANILLA, PARSNIP, HAZELNUT

DUBLIN BAY PRAWN € 30  
AJO BLANCO, HOMEMADE SOURDOUGH BREAD

GILLARDEAU OYSTERS € 32  
GOOSE LIVER, JERUSALEM ARTICHOKE, SMOKED THEE

MEAT - FISH as main dishes + VEGETABLES

BRILL + TURNIP, KOMBU € 43

HOLSTEIN BEEF 40 DAYS MATURED + LEEK, SMOKED POTATO, ONIONS GRAVY € 42

LAMB + EGGPLANT, CARROTS, FRESH GOAT CHEESE € 46

OF COURSE

FINGERFOOD

RYE CRISP, SALSIFY, OLD MIMOLETTE CHEESE  
SOUP OF COCONUT MILK, PUMPKIN, PEANUTS

AMUSE

BONITO, SOY, SESAME, RED CABBAGE, SAKE

HOMEMADE SOURDOUGH BREAD

HALF SALTED BORDIER BUTTER

SMOKED HERRING MOUSSE

WY - MENU

1. EDIBLE CRAB  
CELERIAC, TURMERIC, LEMON

2. 63 DEGREE EGG  
JERUSALEM ARTICHOKE, ALMOND, MISO

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3. POLLACK  
OYSTER MUSHROOMS, SPINACH, "SAISON DUPONT" BEER

4. CHICKEN FROM LUSTIN  
LAMB, CARROTS, RAS EL HANOUT, ARGAN

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5. GRAPEFRUIT  
ORANGE, PRESERVED LEMON, PINE, MERINGUE

6. WHITE CHOCOLATE  
CAULIFLOWER, EARL GREY TEA, BERGAMOT

OUR DISHES MAY CONTAIN ALLERGENS. WE ARE  
AT YOUR SERVICE FOR ANY NECESSARY CHANGES.

SELECTED WINES FROM € 8 PER GLASS  
SELECTION OF BELGIAN CHEESES € 15

LUNCH 3 COURSES	1 OR 2	3 OR 4	5 OR 6	€47
MENU 4 COURSES	1 & 2	3 OR 4	5 OR 6	€63
MENU 5 COURSES	1 & 2	3 OR 4	5 & 6	€78
MENU 6 COURSES	1 & 2	3 & 4	5 & 6	€93