

DINNER

Naturally, we will take (diet) wishes and/or allergies into account.

ENTRÉE

CARPACCIO ROAST
chimichurri, onion crumble,
cashew nuts

12.50

BURRATA 
green asparagus tips, capers,
artichoke tapenade

13.50

WARM SMOKED SALMON TARTARE
brioche, sweet and sour cucumber,
crème fraîche

13.50

TOMATO-PARSNIP SOUP
chorizo, green herbs
possible vegetarian 

8.00


TRUFFLE RISOTTO 
SMALL / LARGE
Grana Padano
if available: fresh truffle + 7.50

17.50 / 23.50

SALADS

FISH SALAD
shrimp, smoked trout, tomato,
pink pepper dressing

18.00

GOAT CHEESE SALAD 
walnuts, cucumber,
balsamic dressing

18.50

CAESAR SALAD
chicken, bacon, anchovies,
Grana Padano

17.50

MEAT, FISH AND VEGETARIAN

IRISH BEEF STEAK
mixed vegetables, parsnip cream,
cepes sauce

25.50

BAKED SEABASS
carrots, potato mousseline,
tarragon beurre blanc

24.50

DUCK BREAST FILLET
truffle potato, green asparagus,
honey-lavender gravy

24.50

EGGPLANT MEDAILLONS 
goat cheese, sweet potato,
vadouvan, hazelnuts

21.50

SHRIMP PASTA
pepperoncino

22.50

ON THE SIDE

FRIES
truffle mayonnaise

4.50

GREEN SALAD

4.00

AFTER AND SWEET

CHEESE PLATTER
3 types of cheeses, fig bread

13.50

TARTLET
apple-cinnamon compote, vanilla hangop

8.50

TRIFLE
peach, cantuccini, mascarpone

8.50