

CHEF'S MENU AVAILABLE FROM 18:00

## STARTER

**Pull-Apart Bread** 7,5  
Herb butter | sea salt | olive oil

## APPETIZERS

**Steak Tartare** 12.5  
Brioche | truffel mayonnaise | sweet-and-sour vegetables

**Smoked Salmon** 12.5  
Asparagus | avocado cream | momisa egg

**Burrata** 12.5  
Roasted bell pepper | cashew nuts | herb oil

## INTERMEZZOS

**Cod** 11  
Romige bisquesaus | pointed cabbage | vadouvan

**Asparagus Soup** 11  
Ham | egg | parsley

## MAIN COURSES

**Beef Tenderloin** 29.5  
Truffle jus | wild mushrooms | garlic mousseline

**Schol Fillet** 24.5  
Seasonal vegetables | dashi beurre blanc

**Pasta Vongole** 22.5  
Tomato | parsley | Chervil | *(vegetarian option)*

## SIDE DISHES

**Loaded Fries** 6.5  
Parmesan | truffel mayonnaise

**French Fries** 4.5  
Smoked mayonnaise

## NAGERECHTEN

**Chocolate Parade** 9.5

**Strawberries Romanoff** 9.5

3-COURSE DINER 42.5

4-COURSE DINER 50

