

## APPETIZERS

<b>Brood</b>	Beurre Noisette Boter, Tapenade.....	7.5
<i>Sourdough</i>	<i>Beurre Noisette Butter, Tapenade</i>	
<b>Tzatziki</b>	Geserveerd met Pitabrood.....	8.5
	<i>Served with Pita Bread</i>	
<b>Charcuterie</b>	Bellota, Chorizo, Bresaola.....	20.5
	<i>Bellota, Chorizo, Bresaola</i>	
	- Oysters -	
	Irish Mór	
<b>Asian</b>	Limoen, Soja, Gember.....	5.5
	<i>Lime, Soya, Ginger</i>	
<b>Persillade</b>	Limoen, Peterselie, Knoflook, Sjalot.....	5.5
	<i>Lime, Parsley, Garlic, Shallot</i>	
<b>Oester- plateau</b>	6 Oesters met beide dressings.....	30
	<i>6 Oysters with both dressings</i>	

## STARTERS

<b>Carpaccio</b>	Knoflook, Sjalottenmarmelade, Piave Vecchio.....16.5 <i>Garlic, Shallot Marmalade, Piave Vecchio</i> Supplement Foie Gras +10.5
<b>Steak</b> <b>Tartaar</b>	Zoetzure Wortel, Rauwe Eidooier, Sesam .....16.5 <i>Pickled Carrot, Raw Egg Yolk, Sesam</i>
<b>Burrata</b> <b>V</b>	Bereidingen van Tomaat, Mierikswortel, Dille.....14.5 <i>Preparations of Tomato, Horseradish, Dill</i>
<b>Zeebaars</b> <b>Sea Bass</b>	Crudo, Jalapeño, Limoen, Pico de Gallo .....16.5 <i>Crudo, Jalapeño, Lime, Pico de Gallo</i>
<b>Ravioli</b>	Ossenstaart, Morille, Truffel, Belper Knolle .....16.5 <i>Oxtail, Morel, Truffle, Belper Knolle</i>

## OUR GREAT BEEF

Signature Cuts  
Black Angus, Grain-Fed for 200 Days

	225g	300g
Ossenhaas   <i>Tenderloin</i> .....	36.5	43.5
Biefstuk   <i>Rump Steak</i> .....	22.5	26.5
Entrecote   <i>Sirloin</i> .....	26.5	33.5
Ribeye .....		34.5

## NO BEEF

Zeebaars <i>Sea Bass</i>	Liguine, Basilicum, Tomaat .....	25.5
	<i>Linguine, Basil, Tomato</i>	
Pilav V	Parelgort, Kikkererwten, Rucola Schuim .....	21.5
	<i>Pearl Barley, Chickpeas, Arugula Foam</i>	

## SIDES

Asperges <i>Asparagus</i>	Citrus Olie, Pistache-Amandel Crumble.....	6.5
	<i>Citrus Oil, Pistachio-Almond Crumble</i>	
Bloemkool <i>Cauliflower</i>	Curry, Raita, Granaatappel, Amandel.....	6.5
	<i>Curry, Raita, Pomegranate, Almond</i>	
Mais Ribs <i>Corn Ribs</i>	Kokosmelk, Piave Vecchio.....	6.5
	<i>Coconut Milk, Piave Vecchio</i>	

De steaks worden standaard medium-rare bereid en geserveerd met friet, salade en onze huisgemaakte sauzen.

## DESSERTS

<b>Chocolade</b> <i>Chocolate</i>	Blondie, Chocolademousse, Roomijs.....9.5 <i>Blondie, Chocolate Mousse, Ice Cream</i>
<b>Cheesecake</b>	Baklava Style, Pistache Roomijs.....9.5 <i>Baklava Style, Pistachio Ice Cream</i>
<b>Kaas</b> <i>Cheese</i>	Selectie van 3 kazen .....10.5 <i>Selection of 3 Cheeses</i>

## SWEETENED COFFEE

<b>Affogato</b>	Espresso, Vanille Roomijs ..... 5.5 Supplement Berta Amaretto ..... 5.5
<b>Espresso Martini</b>	Espresso, Absolut Vodka, Kahlua..... 10.5
<b>Bonbons</b>	Koffie naar keuze .....9.5 <i>Coffee of your Choice</i>