

DINER MENU

APPETIZERS

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| Oysters, per piece | 4 |
| Winetip: Schumann-Näglér Riesling, Rheingau, Germany | |
| Deville egg with caviar | 5 |
| Winetip: Forchir Pinot Grigio, Friuli, Italy | |
| Blini with crème fraîche and salty fingers | 5 |
| Supplement caviar | 4 |
| Winetip: Elysée chardonnay, Languedoc, France | |

STARTERS

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| Brioche with poached egg, smoked tomato and hollandaise | 14 |
| Winetip: Viognier Paul Jaboulet, Côtes du Rhone, France | |
| Shrimp croquettes with samphire and shallot mayonnaise | 15 |
| Winetip: Onerom Verdejo, Murcia, Spain | |
| Duck and duckliver terrine with king bolete and tomasu mayonnaise | 17 |
| Winetip: Campo Reale Valpolicella Classico Superiore, Veneto, Italy | |
| Grilled artichoke with aioli | 14.5 |
| Winetip: Domaine la Gayolle, La Chapelle Rosé, Provence, France | |

MAINS

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| Fish of the day | 28 |
| Steak Tartare with fries and salad | 26 |
| Winetip: Les Croix des pins rouge, Ventoux, France | |
| Braised veal (Surinam style) with cabbage, long beans, potato purée with curry and cumin | 29 |
| Winetip: Onerom Syrah, Murcia, Spain | |
| Orzo with burrata, green asparagus and a sauce with roasted garlic | 24 |
| Winetip: Viognier Paul Jaboulet, Côtes du Rhone, France | |
| Eel in green sauce with Opperdoezer Ronde, fennel and watercress | 29.5 |
| Winetip: Viognier Paul Jaboulet, Côtes du Rhone, France | |
| Ribeye with potato gratin, coleslaw and Béarnaise | 36.5 |
| Winetip: Campo Reale Valpolicella Classico Superiore, Veneto, Italy | |

DESSERTS

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| Selection of cheeses with nut bread and honeycomb | 12.5 |
| Opera with vanilla ice cream | 9.5 |
| Paris Brest with hazelnut praline mousse | 8.5 |
| Three friandises | 6 |
| Selection of homemade ice cream, per scoop | 2 |

SIDES

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| Fries | 4 |
| Side salad | 3.5 |
| Toasted brioche | 3 |

Should you have any dietary requirements or allergies, please inform our staff.