

## **ENTRANCE**

Oyster Gillardeau nr 4 29 / pc.

Caviar Antonius Siberian 5\* 349 / 30g

## **MENU A LA CARTE**

2 dishes 280

3 dishes 320

## **STARTERS**

Tartare with lovage and marintaed mushroom

Foie Gras with pruns and pecan

Bluefin Tuna with kohlrabi and citrus

Green asparagus with parmesan and egg

Langoustine with lettuce and Marie Rose

## **MAINS**

Bread consomme with dumpling and wagyu

Zander with leek and wild broccoli

Lamb with wild garlic, morels and polenta

Striploin USDA Prime Omakase

Wagyu A5 B12 with truffle and king oyster mushroom +199

## **DESSERTS**

Coffee with milk

Salted Carmel

Old Rotterdam 100 weeks +29