

MENU

Baked potato
Mushroom soup
Donut with bechamel

Bread & Butter

Tuna with caviar
Beef tartare with lovage
Bison grass with apple

Starter

Foie gras with fig and walnut
or
Langoustine with lettuce and Marie Rose

Soup

Onion soup with eel and marjoram

Main Course

Turbot with fennel and mussels
or
Roe deer with savoy cabbage and parsley
or
Wagyu A5 B12 with truffle and dogwood +129

Dessert

Salted Carmel
or
Old Rotterdam 100 weeks +29

Juniper fudge
Whisky sour jelly

Menu **460**

* A 12,5% discretionary service charge will be added to your bill