

**PASTRY**

CROISSANT	3
CHOCOLATE CROISSANT	3.5
MACARON	2
APPLE PIE	6
NEW YORK CHEESECAKE	6

**BITES**

SHRIMP CROQUETTES - 4 pcs	12
BITTERBALLEN - 8 pcs	10
GYOZA CHICKEN - 5 pcs	12
EDAMAME (V) salted or spicy	10
BREAD salted butter-mackerel tapenade	9

**COFFEE AND TEA**

ESPRESSO	4
DOUBLE ESPRESSO	5.50
AMERICANO	4

MACCHIATO	4
LATTE MACCHIATO	5
CAPPUCCINO	5

FRESH MINT TEA	5
FRESH GINGER TEA	5
POT OF TEA	7

**SANDWICHES**

SANDWICH SMOKED SALMON	14
smoked salmon – lemon	
SANDWICH VEGETARIAN (V)	13
humus – grilled vegetables	
CLUB SANDWICH	15
chicken – mayonnaise – bacon	
STEAK SANDWICH	19
grilled flank steak – truffle mayonnaise sourdough bread	

Served from 12.00 to 17.00

**SALADS**

CAESAR SALAD	16
plain, chicken (+3) or gamba (+3)	
BURRATA SALAD (V)	15
epazote – basil – tomatoes – arugula	
POKEBOWL	16
salmon – sushi rice – edamame	

**SEAFOOD**

BLANC DE NORMANDE - 1 pc	6
GOLD BEACH - 1 pc	7
GILLARDEAU - 1 pcs	8.50
LOBSTER ½	29
spicy cocktail sauce	
ASETRA CAVIAR 10/30 gr	50/120
blini - smoked salmon	

Seafood is served on ice

**STARTERS**

PUMPKIN SOUP (V)	14
pumpkin - mushroom - crème fraiche	
STEAK TARTARE	21
classic garnish - toast	
SALMON TARTARE	18
avocado – jalapeño – truffle ponzu	
CARPACCIO	21
shiso pesto – parmesan – pine nuts	

**MAINS**

SEABASS FILET	28
antiboise – paksoy	
ENTRECÔTE	34
salad – fries – bearnaise	
HAMBURGER	26
brioche – cheddar – lettuce	
AUBERGINE MISO (V)	18
gorgonzola – honey miso – sesame	

**AFTER DINNER**

CHEESE PLATTER	17
selection of 5 different cheeses	
RED VELVET	16
mascarpone – white chocolate red fruit sorbet	
POPCORN FLAN	17
chocolate – tonka – miso caramel	

**SIDE DISHES**

FRIET UIT ZUID	7
RICE fried or steamed	7
GREEN SALAD	7

EDAMAME (V) salted or spicy	10
PAN FRIED FOIE GRAS	12

PEPPER SAUCE	4.5
BEARNAISE	4.5
TRUFFLE GRAVY	4.5