



## Entrees

- Seared veal sweet breads with Swiss chard, garlic confit & Arisa 68
- Fish sashimi with green artichoke, avocado and Rashad 54
- Salmon carpaccio with soy, Wasabi, sesame oil and radish 52
- Endive salad with asparagus, roasted beets, sherry vinegar and walnut oil 69
- Salad of cilantro and parsley with scallions, seared onions, mushrooms and pecans 49
- roast beef and preserved sirloin served with mustard and Cornish 58
- Veal fillet carpaccio with brown mushrooms, caramelized shallots and balsamic vinegar 54
- Hriima-spicy mullet with preserved lemons and Moroccan bread 62
- Seared sirloin served with artichoke confit 74
- Slices of glazed duck in white wine and spices 58
- Torn pasta with minced tomatoes, garlic confit and chives 54
- Roasted eggplant with tomato tartar, pickled lemon and ndtahini 52
- Artichok erisotto, lemon mint and grated 58



## Main courses

- Seared Salmon with Bok-Choy, zucchini and Chardonnay Sauce 98
- fish filet with eggplant medallions, baby spinach and extra virgin olive oil 102
- Grilled beef fillet served with mashed potatoes, asparagus and red wine sauce 145
- Entrecote with camp fire potatoes, roasted tomato and chimichurri 135
- grilled Butcher cut served with bone marrow, mushrooms and beef stock 128
- rich lamb stew with root vegetables and sage 142
- Duck breast with berry's and chestnut puree 102
- Chicken livers with caramelized pears and date syrup, served with mashed potatoes 84
- young chicken pullet with mushrooms and roasted garlic cream 94
- Chicken breast with mustard sauce and roasted sweet potato 84
- Gnocchi with forest mushrooms and micro leaves 76