

## BITES

## A LA CARTE LUNCH & DINNER



**PATA NEGRA**, thin sliced Bellota, 75 grams 15,50

**Oyster**, raw 3,50 served by piece

## STARTERS



**Carpaccio "Harry's Bar"** Worcester mayonnaise, olive oil, Parmesan 15,50

**Iberico Porkbelly**, Hoisin, Padrón pepper, black sausage, kimchi 16,50

**Terrine of duckliver**, peach, PX-vinegar, Brioche 19,75

**Cod with mashed potatoes and White Shrimp**, parsley and olive 17,75

**Bouillabaisse**, stuffed with fish and mussels 15,50

**Couscous**, crispy Goat cheese, beethrooth and Padrón pepper 12,50 **Vega**

**Wild Seabass** with sesame, cucumber with roses, tomato 22,50

## MAINCOURSES



**Veal cheek**, slowly braised with red wine and gravy 24,50

**Confit of duck leg**, rosemary and garlic 23,75

**Veal striploin**, red wine gravy 26,50

**Ribeye**, "USA Black Angus Dry-Aged" garlic butter 36,50

**Tenderloin** "New Zealand Ocean Beef" 35

**Supplement** pan fried duck liver 7

**Coeur du Boeuf & Ravioli of ricotta**, Grana Padano 22,50 **Vega**

**Canadian Lobster**, fresh from our basin, completely cleaned 38

**Yellowfin Tuna**, marinated with Ponzu 26,50

**Brill**, anchovies and mushroom 33,50

**Surf & Turf**, Lobster with Tenderloin, ordered by 2 people, 36,50 per person

## DESSERT



**Cheese**, selection of the season 16

**Rutte & Zn. Distillery**, tasting of 3 liquors 12

**Tiramisu**, raspberry and Nougat-ice-cream 11

**Grand-cru Chocolate**, chocolate beignet with egg liquor, rosemary cream 13

## Menu « Plaisir »

5-Courses 65

Tuna – Cod – Sea Bass – Tenderloin - Sweets

## Menu « Marche »

4- Courses 48,50

Tuna – Bouillabaisse – Veal - Sweets

Menus can be ordered if all guests at the table participate. If you wish to make an adjustment within the menu, you may be asked for an additional charge.

Cheese instead of dessert 6

Selected wines per glass 7,50

