

## BITES

## A LA CARTE LUNCH & DINNER



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

**Oyster**, raw 3,55 served by piece

## STARTERS



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

**Steak tartare**, beetroot, olives 16,50

**Terrine of duck liver**, peach, PX-vinegar, Brioche 18,75

**Scallops with Cod**, sweet onion, blood orange-vadouvan 23

**Chestnut soup**, goat cheese, pumpkin and Padrón peper 13,50 **Vega**

**Sweetbread**, lentils, chestnut and black sausage 19,50

**Salmon**, scrambled egg with chive and eggs of salmon 17,50

## MAINCOURSES



**Grouse**, served with his own gravy 28

**Iberico Pork**, the fillet with Dukes beer sauce 24,75

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

**Supplement** pan fried duck liver 7,50

**Chicory & Ravioli of Parmesan**, Porcini mushroom sauce 22,50 **Vega**

**Lobster "Thermidor"**, fresh from our basin, completely cleaned 39,50

**Ray's wing**, basil-Lautrec pesto 28,50

**Yellowfin Tuna**, marinated with Spy 26,75

**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

**Egg liquor mousse**, cinnamon, pineapple, Tonka ice-cream 12

**Chocolate tart with fig**, orange and vanilla-ice-cream 13,50

## Menu « Plaisir »

5-Courses 65

Steak tartare – Ray – Scallop – Tenderloin - Sweets

## Menu « Marche »

4- Courses 48,50

Steak tartare – Salmon – Iberico - 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

