

VALENTINE'S DAY

4-COURSE MENU

We are celebrating love on Friday, February 14, Saturday, February 15, and Sunday, February 16. For these days, our chef Jarst Bekius has created the following sharing dinner.

TO START WITH

Roasted artichoke with fermented garlic, winter purslane, and black truffle

MID-COURSE

Slow-cooked stagekude with celery root cream, fermented chanterelles, chestnuts, and a grape mustard vinaigrette

MAIN COURSE TO SHARE

Dry aged beef entrecôte (250g) with mushrooms, Brussels sprouts, and Parisian butter

DESSERT TO SHARE

Chocolate surprise to share!

€55 p.p.

BON APPETIT!

If you have any dietary requirements, we would be happy to hear them in advance.



Start with:
GLASS OF CAVA - 8,50
OYSTERS 6 PCS - 28,50