



SIGNATURE DISHES

“Mark’s favorites, choose from our à la carte dishes and enjoy them in various courses, mix and match as you like. With us, anything is possible and everything is allowed!”

TUNA & CRAB	18
Avocado, tomato sorbet, wasabi, sesame	
ROASTED SALMON	16
Cucumber, sambai, shiitake, red pepper	
CEVICHE	16
Sea bass, pumpkin, pistachio, lime, coriander	
SMOKED EEL	17
Risotto, lemon	
SCALLOP	15
Tom kha kai, shallot	
BEEF TARTARE	14
Pimentón de la Vera, avocado, cornichons	
YAKITORI	14
Corn-fed chicken, togarashi, spring onion	

TURBOT	25
Potato, saffron, basil, tomato	
BRAISED BEEF	23
Black Angus, grain-fed, corrot, lovage	

SIDES

THICK FRIES	6
Mayonnaise	
ROMAINE LETTUCE	6
French dressing	
‘PATATJE STOOFVLEES’	12
Thick fries, oxtail, bearnaise sauce	

SIGNATURE DISHES TO SHARE

Served with thick fries and romaine lettuce

DOVER SOLE	80
À la meunière, served on the bone, 500 grams	
DRY AGED RIBEYE	45
Black Angus 100%, grain-fed 160 days, Australian, per 250 grams	

DESSERTS

CHEESE	16
Selection of cheeses, beetroot, balsamic syrup, brioche	
STRAWBERRY & RHUBARB	14
Elderflower, verbena, lemon	
MERINGUE	14
Passion fruit, orange	
COFFEE / TEA SERVICE	14
Coffee or tea of your choice including a selection of petit fours	



5-COURSE SIGNATURE MENU

TUNA & CRAB
Avocado, tomato sorbet, wasabi, sesame

BEEF TARTARE
Pimentón de la Vera, avocado, cornichons

SCALLOP
Tom kha kai, shallot

BRAISED BEEF
Black Angus, grain-fed, corrot, lovage

STRAWBERRY & RHUBARB
Elderflower, verbena, lemon

75

The 5-course signature menu is only available per table

LUNCH MENU

3-course lunch menu, served within the hour if desired

50

Do you have any allergies? Let us know!

