



A L'APÉRITIF

HOUSE OF CAVIAR

Perle Imperial

30gr

50gr

125gr

250gr

Beluga

50gr

IRISH MOR NO. 4

a piece

six pieces

ZEEUWSE CREUSES NO. 3

a piece

six pieces

PETITS TOASTS

BUTTER AND CAVIAR

FOIE GRAS

CANNIBALE

ANGUILLE

CREVETTES

SAUMON

TOMATES

FROMAGE DE CHÈVRE

CROQUETTES DE CREVETTES *per 2*

CITRUS | CRÈME FRAÎCHE

JAMBON DE BAYONNE

ANCHOIS

ANCHOVIS | OLIVE OIL | TOMATO BREAD

CRUDITÉS

CHICORY | CELERY | REMOULADE

OLIVES

LE PLATEAU

LE PLATEAU WITH CAVIAR

PLEASE INFORM OUR STAFF OF ANY ALLERGIES



PETITS PLATS

KOKKELS DE ZEELANDE
PASTIS

LANGOUSTINES
DRAGON BUTTER

TOMATE CREVETTES
TOMATO, HANDPEELED DUTCH SHRIMP, COCKTAIL

ASPERGE A LA FLAMANDE
MIMOSA & HOLLANDAISE
Dutch Handpeeled Shrimp
Smoked Salmon
Ham

PASTA CAVIAR
BISQUE, CAVIAR 30gr

POMME MOSCOVITE
POTATO, CAVIAR, PARSLEY

WAGYU STEAK TARTARE
WAGYU STEAK, PICKLES, CAPERS

CARABINEROS *a piece*
RED SHRIMP, GARLIC CHILI OIL
4 pieces

RAVIOLI DE HOMARD
LOBSTER, CARABINERO BEURRE BLANC
Caviar 10gr

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PLATS

SOLE DE MER
WHOLE DOVER SOLE, MEUNIÈRE

TOURNEDOS AU POIVRE CONCASSÉ 200gr
COGNAC SAUCE or PEPPER SAUCE
Foie Gras

RIBEYE 400gr
COGNAC SAUCE or PEPPER SAUCE or ROQUEFORT BUTTER

BAR, SAUCE VIERGE
WHOLE SEABASS, GREEN HERB SAUCE

CONFIT DE CANARD
DUCK LEG, MOUSSELINE, SAUERKRAUT, CHORIZO

CHOU-FLEUR STEAK
CAULIFLOWER, CHIMICHURRI, BLACK GARLIC

EXTRAS

FRIES

MOUSSELINE

GREEN HEAD LETTUCE

HARICOT VERTS

FOIE GRAS

LEEK TERRINE

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DESSERTS

DAME BLANCHE

VANILLA ICE CREAM | CHOCOLATE | CREAM | CRUMBLE

TARTE TATIN

APPLE | CARAMEL | PASTRY

L'OPERA

CHOCOLATE | COFFEE CREAM | HAZELNUT PRALINE | SPONGE CAKE

CRÈME BRÛLÉE FÈVES DE TONKA

TONKA BEAN | ORANGE SORBET

MOELLEUX AU CHOCOLAT

CHOCOLATE | VANILLA ICE CREAM

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FROMAGE

GRAND PLATEAU *5pcs*

PETIT PLATEAU *3pcs*

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