



Bites

From 12:00 uur till 16:00 pm

Tuna Tartare

Soy | cucumber | Wasabi
€ 10,-

Asian Style Steak Tartare

Beef tenderloin | Nori | Coriander
€ 8,-

Wagyu A5 Tataki

Truffle | Caviar | Soy
€ 19,-

Burnt Wild Sea Bass

Avocado | Lime | Cucumber | Chives
€ 9,-

Poached Egg

Avocado | Hollandaise | Seaweed
Supplement 10 gr Caviar € 15
€ 7,-

Carpaccio of Langoustine

Orange | Crème Fraîche | Caviar
€ 16,-

Homemade Brioche 2 ST

Buttercream
€ 4,-

Coffee with Friandises

Coffee | Tea of your choice | Bonbons |
Macaron | Nougat
€ 11

Selection Charcuterie

€ 15,-

Selection of cheeses 5 pcs

€ 14,-

House Of Caviar

Served with blinis, crème fraîche and chives

Blini Asetra € 10,-

Tinned Asetra 30 gr € 50

Oyster tasting

6 oysters with various toppings € 38,-

Oyster	1.pc.	6.pcs.	12pcs
Irish Mór	€ 4.85	€ 28	€ 54
Gillardeau	€ 4.65	€ 26	€ 49
Table oyster	€ 4.45	€ 24	€ 47

Valuas Bitterballen

6 pieces / € 8,-

10 pcs / € 12.50

Mix of appetizers

10 items / 9.50

Cocktails

Cucumber Spritz € 12,-

Cucumber / Elderflower / Cava

Negroni New Style € 15,-

TX Ocean Aged Gin / Vermouth / Campari

P*rnstar martini € 13.25

Passion fruit / Vanilla Vodka Absolut / Citrus
juice

Espresso martini € 12.75

Vanilla Vodka Absolut / Bertha / Espresso

Kir royal € 21

Barons de Rothschild Brut / Crème de cassis

Jabara Sake-Sour € 15

Sake / Jabara / Lime / Elderflower

Jabara Gin-Sour 0.0 € 12,-

0.0 Gin / Jabara / Lime

Selection of aperitifs

Sekt Hochriegl Alkoholfrei € 9,-

Sekt De Goede & de Stoute € 9,-

Moillard-Grivot Spritz € 10,-

Champagne Marteaux Guillaume € 18,-

Champagne Barons de Rothschild Brut € 19

Piper-Heidsieck Essentiel Blanc de Blancs

€ 25