

publique

snacks

carrot | burrata

olive | garlic

amuses

duck liver | sea buckthorn

egg | oyster | chives

3 course choice menu

37

starters

Mackerel

ponzu | aioli | beetroot

or

Livar pork

cheek | duck liver | pumpkin

main courses

Haddock

oyster | sourdough | fregola

or

Beef

loin - tongue - stew | couscous | lemon thyme

desserts

Dulce leche

yoghurt | buttermilk | bread pudding

or

Apple

saffron | white chocolate | atsina

Dear Guest,

Our chef prepares a new tasting menu every month
from the best that this season has to offer.
If possible, organic and, if available, regional.
we serve this menu in four, five and six courses or a la carte.

Signatures of the Chef

North Sea crab

beetroot | ras el hanout | soft shell crab

MRIJ beef

potato | Gillardeau | mustard

Langoustine

Livar pork belly | artichoke | ginger beer

Lemon sole

mushroom | leek | duck liver

Iberico loin

sparerib | vadouvan | eggplant

Doyenne du Comice

yoghurt | white chocolate | lemongrass and cinnamon

Starters	17
Main courses	28
Desserts	12
Cheese	15

daily changing lunch menu

two course	27½
three course	32½

wine pairing 9 euro per glass

If there are any dietary restrictions or allergies,
please let us know with your reservation.