

<b>2 COURSE MENU</b>	<b>35</b>
<b>3 COURSE MENU *</b>	<b>42.5</b>

## TO START

- ◆ Oyster per piece 6
  - ◆ Charcuterie from Brandt & Levie 15
  - ◆ Baeri Classic Caviar | blini's | cremé fraîche 80
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## STARTER

- ◆ Burrata | yellow beetroot | balsamico | hazelnut
- ◆ Pulpo | haricot vert | pearl barley | coriander | lamb merguez
- ◆ Steak tartare | kimchi | shiso | broad beans

## MAIN COURSE

- ◆ This weeks Ravioli
- ◆ Seabass | saffron | risotto | cherry tomato
- ◆ Picanha steak | pumpkin | vadouvan
- ◆ Madam's beef burger | colelslaw | caramelised onions

## DESSERT

- ◆ Chocolate | mango | passionfruit | lime
  - ◆ Panna cotta | blue berry | lime
  - ◆ Selection of cheeses
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## SIDE DISH

- ◆ Fries with mayonaise 5
- ◆ Roseval | thyme | rosemary | garlic 5
- ◆ Green asparagus | peas | broccoli | red onion 7

\* You can choose to order 3 courses instead of 2 courses.  
For this you pay an additional € 7.50 in the restaurant.

Special dietary wishes or allergies? Please let us know