



oud zuid

DINER MENU

Enjoy with your aperitif: ½ dozen Fine De Claires Oysters 24

Starters

Vitello Tonato ~ Raw ~ Tuna . Calf . Balsamic
or

Steak Tartar ~ Beef ~ Truffle . Egg . Caper Berry (Extra Truffle 3,-)
or

V Burrata ~ Puglia ~ Nameko . Green Asparagus . Pistachio

Second Courses

*Addition to the 3- course menu

Ravioli ~ Gamba ~ Saffron . Farm Butter . Onion
or

Cheek of Veal ~ Confijt ~ Jerusalem Artichoke . Hazelnut . Demi-Glace
or

V Tartelette ~ Fig ~ Gorgonzola . Red Onion . Balsamic

Main Courses

Seabream ~ Grilled ~ Mousseline . Little Gem . Lobster
or

Basque Chicken ~ Stew ~ Polenta . Piment D'Espelette. Lemon
or

V Fregola ~ Risotto ~ Porcini . Celeriac . Parmesan

Home Made Fries With Truffle Mayonnaise 6.5

Desserts

Coulant ~ Pure ~ Sea Salt . Blue Berry . Chocolate Ice Cream
or

Apple ~ Tartelette ~ Syrup . Pecan . Cinnamon Ice Cream
or

Panna Cotta ~ Vanilla ~ Caramel . Pine Nut . Vanilla Ice Cream
or

Farmhouse Cheeses ~ Matured by Bourgondisch Lifestyle ~ Red . White . Blue
Compôte . Fruit Loaf

We serve our menu by choice starting from 3 courses:

- 3-courses 49,50** (Starter - Main - Dessert or Cheese)
- 3-courses Savoury 54,50** (Starter – Second Course - Main)
- 4-courses 59,50** (Addition Second Course or Cheese)
- 5-courses 69,50** (Addition Second Course and Cheese)

V Vegetarian

Please inform us of any allergies

