



LOUD ZUID

LUNCH 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 ~ Bundelzwam . Groene Asperges . Pistache
or
Salad Niçoise ~ Tuna ~ Green Bean . Tomato . Olive

Second Courses

*Addition to the 3- course menu

- Ravioli** ~ Gamba ~ Saffron . Farm Butter . Onion
or
Veal Cheek ~ Confit ~ 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

- 2-courses 39,50** (Starter - Main)
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