

FINGERFOOD TO SHARE

Platter of Jamón Iberico cebo ham with Pan con tomate (40 g – 60 g)	19 – 26
Platter with 3 or 6 Zeeland flat oysters – butter – rye bread – lemon	15 – 30
Lobster croquette – seared lemon – freshly made tartare sauce (2 pieces)	28
Toast with Scottish smoked salmon and horseradish cream (6 pieces)	17
Toast with steak tartare (6 pieces)	17
Toasts with smoked Scottish salmon and steak tartare (6 pcs)	17
Toasts with fried boudin blanc/white pudding and Tierenteyn mustard (6 pcs)	16
Nobashi shrimp tempura with a sweet and sour dipping sauce (6 pcs)	17
Fish goujons – fried – fresh tartar sauce (6 pcs)	18
Meat lovers' platter: toasts with steak tartare (3 pcs) – Toasts with fried boudin blanc/white pudding with Tierenteyn mustard (3 pcs) – Pan con tomate with Iberico ham	25
Fish lovers' platter: toasts with smoked Scottish salmon and horseradish cream (3 pcs) – Nobashi shrimp tempura with a sweet and sour dipping sauce (3 pcs) – Fried fish goujons with a fresh tartar sauce (3 pcs)	25

CAVIAR

Royal belgian caviar – sour cream – lime – blini's (10 g)	39
Royal belgian caviar – sour cream – lime – blini's (30 g)	80

In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. With 8 or more people maximum 3 dishes per course per table.

If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.