

## APERITIF BITES

<b>Thai bitterbal</b>	6 pieces	12 ✓
<b>Gamba tempura</b>	5 pieces	19
"Okonomiyaki" style		
<b>Iberico ribs from the Big Green Egg</b>		19
Barbecue sauce, corn		
<b>Oysters</b>	6 pieces	34
Pumpnickel, shallot in red wine vinegar		
<b>Pata Negra</b>	50 gram	35

## CAVIAR LOVERS

<b>Baerii</b>		80
Creamy, dark brown to black		
<b>Oscietra</b>		100
Nutty, deep dark brown to olive green		
<b>Imperial</b>		120
Nutty & salty, light brown to golden		
<b>Beluga</b>		150
Creamy & nutty, grey silver		

Caviar is served per 10 gram with classic garnish & blinis

## MENU

### Scallop

Pata Negra, beetroot & lovage

### Corvina

Mousseline, creamy sauerkraut & porcini mushroom sauce

### Foie gras & eel

Apple-miso cream, nori & teriyaki

### Venison

Topinambour, pistachio & gravy of star anise and bay leaf

### Cheese

Five kinds of cheese from Kef

### Stewed Pear

Spiced biscuit and orange

### Four-course Christmas menu 75

Scallop - Corvina - Venison - Stewed pear

### Six-course Christmas menu 95

Scallop - Corvina - Foie gras & eel - Venison - Cheese - Stewed pear

### Four-course wine arrangement 45

Six-course wine arrangement 65