

SAZANKA SEASONAL

Kwartel "Tatsuta Age"

Quail "Tatsuta Age"

Château Roubine, Cru Classé, "Terre de Croix", Côtes de Provence, France

Koningskrab en papillote

Papillote with king crab

Sancerre Rosé, Domaine Delaporte, Loire, France

Gegrilde tonijn met sesam

Grilled tuna with sesame

Brouilly, Domaine de Bel-Air, Beaujolais, France

Oester omhuld met dingesneden US lendebeefstuk

Oyster wrapped in thinly sliced US sirloin beef

Chorey-Les-Beaune "Les Beaumonts", Arnoux Père et Fils, Burgundy, France

US Black Angus ossenhaas 120 gram, seizoensgroenten

US Black Angus beef fillet 120 grams, seasonal vegetables

Or

Japans Wagyu ossenhaas 100 Gram + € 60.00

Japanese Wagyu beef fillet

Or

Japans Wagyu van de dag 100 Gram + € 45.00

Daily Japanese Wagyu beef

Châteauneuf-du-Pape "Vignoble abeille", Château Mont-Redon, Côtes du Rhône, France

Parelhoen en kastanje "Zosui", Japans zuur

Guinea fowl and chestnut "Zosui", Japanese pickles

Zoete aardappel cake met vanille roomijs

Sweet potato cake with vanilla ice cream

"Symphonie de Novembre", Domaine Cauhaupé, Jurançon, France

€ 115.00

Bijpassend wijn- of sake arrangement à € 80, - per persoon

Matching wine- or sake arrangement at the cost of € 80.00 per guest

In geval van dieetwensen of allergieën vragen wij u om contact op te nemen met uw gastheer of gastvrouw
Should you have any dietary requirements or allergies, please contact our service staff for recommendations

Gelieve dit menu met minimaal 2 personen te bestellen

Please order this menu with a minimum of 2 persons

鉄板焼
せじんか