

FOOD

RAW BAR

Normandy
Oyster

Each - 5

Half dozen - 25

Gillardeau
Oyster

Each - 7

Half dozen - 35

6 Normandy Oysters

Including a glass

of champagne

37.5

CHARCUTERIE

per 40 gram

Dolce Zero - 11

Salchichon Iberico Bellota - 10

Paleta Mangalica - 11

Truffle Mortadella - 9

CHEESE

per 25 gram

Saint Maure De Durbuy

Ardennen BE, charcoal - 6

fresh

Bolle van Köning

Zevenaar NL, white mold - 6

creamy

Boeren Goudse Opleg

Kagerplassen NL, hard - 5

rich

Brabantse Geit Overjarig

Gilze NL, hard - 5

nutty

De Rooie van Heileuver

Dalmsholte NL, red rind - 6

rustic

Bunker Blauw

Vlieland, blue cheese - 6

sharp

Last kitchen order 11.00 PM — Do you have an allergy? — Please tell us!

FOOD

SNACKS

Spicy shrimp toast with sesame seeds - 11

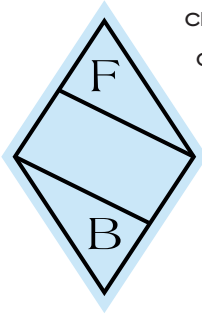
Mushroom arancini with truffle mayonnaise - 8

Chicken gyoza's okonomiyaki style - 9

Tempura shrimps with sriracha mayonnaise - 9

Cheese croquettes with mustard mayonnaise - 9

Crispy wontons with beef and oyster sauce - 8



STARTERS & MAINS

Steak tartare 100gr with hollandaise - 19

Steak tartare 150gr with hollandaise and fries - 29

Caesar salad with chicken - 17 / 24

Ravioli with ricotta, spinach and rucola - 22

Founders Burger with bacon, cheese, pickles and fries - 27

SWEET

Cheesecake with raspberry and lady fingers - 12

CAVIAR 50 gram

Asetra caviar with blini's & crème fraiche - 140