

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

Zevenaars 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

Polenta sticks with parmesan cheese - 8

Pastéis de bacalao - 9

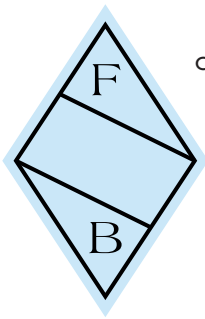
Oeuf mayonnaise with anchovy - 6

Pizzetta with gorgonzola, figs, parmaham and walnuts - 12

Toast steak tartare - 14

Chickenliver mousse with brioche and aceto - 9

Irish mor oyster with smoked eel & dille - 11



STARTERS & MAINS

Steak tartare 100gr with hollandaise - 19

Steak tartare 150gr with hollandaise and fries - 29

Caesar salad with chicken - 17 / 24

Agnolotti with artichoke, zuchinni and basil - 22/32

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

Steak & frites with beurre maître d'hotel - 36

SWEET

Cheesecake with raspberry and lady fingers - 12

CAVIAR 50 gram

Asetra caviar with blini's & crème fraiche - 140