



SMALL COURSES MENU

perfect way to try a little bit of everything

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| ANTIPASTI MISTO – Roasted veggies, Spanish tortilla, Burrata & focaccia bread | 29 |
| CHARCUTERIE – Selection of meats, like paté , Dutch raw beef sausage & pickles | 38 |
| FLATBREAD – tomato – roasted bell pepper – Tallegio - balsamic - watercress | 30 |
| TATAKI TUNA SSÄM – wrapped in lettuce - kimchi – kewpie mayonnaise - cashew | 29 |
| KIBBELING CODFISH (fried codfish bites) – remoulade sauce | 19 |
| SMOKED EEL – toast – mushroom – arugula – sun dried tomato | 37 |
| ESCARGOTS – gratinated in blue cheese butter | 23 |
| SASHIMI TUNA / SCOTTISH SALMON - soy – wasabi | 25 |
| CEVICHE WAHOO - passionfruit – orange – coconut – avocado – cilantro | 26 |
| SHRIMP - gremolata - chili pepper – lobster bisque sauce - cherry tomatoes | 29 |
| FRIED SMELT (small fishes) – mango & papaya chutney – arugula – cilantro | 20 |
| RED SNAPPER FILLET - pumpkin – fennel – squid – chimichurri | 35 |
| PULPO & CHORIZO – grilled - artichoke – salsa verde | 39 |
| VITELLO TONATO – veal & seared tuna – tuna mayonnaise – anchovies – capers | 30 |
| MUSHROOM RISOTTO - poached egg – hollandaise Parmesan cheese – sereh | 33 |
| SCALLOPS - Guanciaie (cured pork meat) – green peas – carrot – beurre blanc cepes | 32 |
| TOSTADAS COCHINITA PIBIL – crispy tortilla’s – slow roasted marinated pork | 25 |
| HOISIN BBQ BABY BACK RIBS - corn cream – peanuts – spring onions | 36 |