

# Menu du Cuisinier



## **Ceviche langoustine | Crab salad | Apple | Yellow curry**

Roermonds Schildje, Johanniter, 2018 €37,00 per bottle  
Chablis 'Alain Pautré', 2017 €49,00 per bottle

## **Steak tartare | Pata Negra | Piccalilli**

Pura Fe, Chardonnay 'By Antiyal', 2018 €37,00 per bottle  
Domaine Pataille, Bourgogne Aligoté, 2018 €41,50 per bottle

## **Torchon duck liver | Tarte tatin beetroot | Truffle gravy**

Oliver Zeter, Grauburgunder, 2018 €37,00 per bottle  
Poggiotondo, Chianti 'Organic' DOCG, 2017 €37,00 per bottle

## **Bouillabaisse | Ray's wing | Mussels | Celery**

## **Turbot | Dutch shrimps | Beurre Blanc**

Domaine Fernand Engel, Pinot Gris Réserve, 2017 €37,00 per bottle  
Domaine Leflaive, Mâcon Verzé, 2016 €75,00 per bottle

## **Veal tenderloin with serrano ham | Gnocchi | Sherry gravy**

Château Plaisance, Montagne Saint-Emilion, 2014 €41,50 per bottle  
Château Beychevelle Grand-Cru Classé, Saint-Julien, 2008 €120,- per bottle

## **Three-color chocolate cake | Fruits | Vanilla ice cream**

Château de Lauriga, Grenat de Rivesaltes, 2016 €41,50 per bottle  
Bodegas Alvéar, Pedro Ximenez, Solera, 1927 €45,00 per bottle

*The Menu du Cuisinier consists of 3 (€59,50) to 7 (€88,50) courses, depending on your wishes. Our sommelier Mitzi has included some wine-pairing suggestions. She is also very happy to compose a suitable wine arrangement, tailor-made for your company! Please find the total price of your dinner in the reservation overview.*