

























Appetizers lunch

Hereby the menu with the listed allergens, nevertheless we always advise you to pass on your allergies to us so that the chef can carefully handle your request.

Olive selection 	4,00	Truffle fries    	5,50
Mix of 3 different kinds of Italian olives		Fresh fries with truffle mayonnaise and Grana Padano	
Rustic country bread    	5,50	Chicken Gyoza       	8,00
Served with olive oil and dairy butter		With spicy chilisauce (6 pieces)	
Sashimi of Scottish salmon  	15,50	Kingcrab    	21,50
With kizami wasabi and rettich		With little gem, lime mayonnaise and beurre noisette	
Local cheese tasting   	7,50	Babi Pangang Le Barrage   	8,00
Combination of cow, goat and sheep cheese, made by 'Biokaas Kinderdijk'		With spring onion and fried unions	
Pata Negra 	13,00	Chorizo croquettes      	8,50
50 grams of freshly cut Spanish Iberico ham		With spicy mayonnaise (6 pieces)	
Colorful Avocado  	8,00	Goat cheese croquettes   	8,50
Avocado with hummus, sesame, a pinch of cayennepepper, cumin and cress		With honey-mustard sauce (6 pieces)	
Tuna Tataki   	12,50	Stir fried Vongole 	8,00
Lollipops of lightly grilled tuna with sesame and wasabi mayonnaise (5 pieces)		With garlic and parsley	
Oysters 	18,50	Chinese duck   	11,00
With garnish (6 pieces)		Rolled in pancakes with hoisin sauce (4 pieces)	
A piece	3,50	French Creuses       	13,50
Oyster "Le Barrage" 	4,25	With Matsuhisa dressing, Maui Ponzu dressing and Jalapeño dressing(3 pieces)	
With cucumber and gin tonic foam		Shrimps   	13,50
Sea bass ceviche  	13,00	In tempura with kimchi mayonnaise (6 pieces)	
With sweet potato, red onion, red chili pepper, coriander and corn		Beef Tataki  	14,50
Softshell tacos    	10,00	Lightly cooked tenderloin, marinated in ponzu-soy (5 pieces)	
Two softshell tacos with tuna, salmon and homemade guacamole			

Soup

Ramen        	12,50
Met shi-take, ginger, spanish pepper, coriander and chicken	
Shellfish bisque     	13,50
With seafood	

              
egg gluten lupine lactose mustard nuts peanuts shellfish celery sesame soybean sulfite fish mollusk