

ALL DAY

BURRATA with eggplant cream, coeur de boeuf tomato, basil & pangrattato (V) <i>gluten-free possible</i>	11.5
TUNA TATAKI with mango, avocado, aji amarillo, bell pepper cream & wasabi crunch <i>gluten-free possible</i>	11.5
CRISPY RICE BITES with Japanese steak tartare, wakamé, Hatcho miso, daikon & nori (L) (4 pieces)	11.5
CRISPY RICE BITES with roasted miso eggplant, wakamé, daikon & nori (vegan) (4 pieces)	11.5
SALMON TORCHED ROLL with cucumber, unagi, furikake & wasabi mayonnaise (L) <i>gluten-free possible</i>	14*
DRAGON ROLL SUSHI with crispy prawn, masago, miso mayonnaise & avocado (L)	14*
DRAGON ROLL SUSHI with crunchy green asparagus, sesame, miso mayonnaise & avocado (L) (V)	14*
FLAMMKUCHEN CLASSIC with herb crème fraîche, bacon, caramalized onion & Gruyère	11.5
FLAMMKUCHEN VEGGIE with herb crème fraîche, goat cheese, zucchini & sun-dried tomatoes (V)	11.5
ARANCINI from truffle risotto with pumpkin cream, King Boletus & Parmesan (3 pieces) (V)	11.5
CRISPY OYSTER MUSHROOM with hoisin, cucumber & Chinese pancakes (V)	11.5
ROASTED CARROTS with beurre noisette, hazelnut, tahoon cress & Hollandaise (V) <i>lactose-free possible</i>	11.5
PORK BELLY Char Siu skewers with preserved lemon, green chili & sesame coriander oil (2 pieces) (L)	11.5
BOMBAY POTATOES with tandoori raita, coriander, paratha & lime (V) <i>gluten-free possible</i>	11.5
BLACK TIGER SHRIMPS with red curry, coconut milk, sweet potato & shiitake (4 pieces)	14*
STICKY SPARE RIBS sweet & sour, with crispy onions & coleslaw (450 gram)	11.5
FLAT IRON STEAK grilled, with Pimientos de Padron & chimichurri (150 gram) (G)	14*
BURGERS on brioche with tomato, cheddar, pickle, bacon & BBQ sauce (2 pieces) <i>gluten-free possible</i>	11.5

EXTRA'S

MAIS BREAD with dukkah, harissa oil & aioli <i>gluten-free possible</i>	6
OYSTERS Creusse II, with lime & raspberry vinaigrette (L) (G)	3.5
DUTCH SHRIMP CROQUETTES homemade, with remoulade (3 pieces)	9
FRIES with mustard mayonnaise (L)	4.75
SWEET POTATO FRIES with truffle mayonnaise & Parmesan <i>lactose-free possible</i>	7

DESSERTS

SUNDAE with tonka bean ice cream, pecan crumble, caramel fudge & whipped cream <i>gluten-free possible</i>	7.5
TIRAMISU of dark chocolate, mascarpone, cookies & cocoa	7.5
TASTING SUZIE Q Let the chefs surprise you! <i>gluten-free possible</i>	7.5
CHEESE PLATTER 3 different cheeses, muesli bread & apple syrup	11.5*

3-COURSE MENU + DESSERT

Sunday to Thursday from €27.5

Friday & Saturday from €34.5

* supplement of €2.5 per dish