

DINNER

STARTERS

STEAK TARTARE

raw beef | cured egg yolk | cucumber | smoked sesame

32,50

TOKYO TUNA

diced tuna | red pepper mango ice | sambai | ginger | furikaki

33,50

PABLO ESCOLAR

thiny sliced escolar | citrus | gari | dates | hazelnut

32,50

BRISKET

slow cooked brisket | celeriac | coffee | bacon | apple | whiskey glaze

31,50

MINTY MELON

watermelon | mint | avocado | raspberry | cashew nuts

26,50

CHEESY PEAR

burrata | pear | orange | basil | balsamic | prosciutto | chili

32,50

GLAZED GOAT'S CHEESE

goat's cheese brulée | pistachio | onion | pomegranate | crispy parmham

33,50

MAINCOURSES

SEA BASS

sea bass | lemon thyme beurre blanc | bell pepper pesto | aragula | hazelnut | parmesan

51,50

AGLIO E OLIO

homemade pasta | vongole | chorizo | sage

42,50

CATCH ME

don't hesitate to ask if we forget to tell

52,50

RISOTTO, WHAT ELSE

truffle risotto | almond | poached egg | herb oil

42,50

ROASTED CAULIFLOWER

cauliflower | tzatziki | dukkah | pickled red onion | feta | mint | pistachio

38,50

TENDERLOIN

grilled tenderloin | celeriac | little gem | smokey whiskey | hazelnut

56,50

LITTLE LAMBY

lamb shank | carrots | humus | apple | almonds

59,50

to share

can't make up your mind?

Let us choose for you!
from 2 persons.

starters	38,00 p.p.
main courses	56,50 p.p.
desserts	25,50 p.p.

chef's menu

2 courses 82,50 p.p.

3 courses 97,50 p.p.

4 courses 112,50 p.p.

side dishes

french fries	9,50
sweet potato fries	14,50
watermelon salad	15,00
roasted cauliflower	15,00
truffle risotto	19,50



check out our
other menus
and behind the
scene footage
online!



vegan or can be made vegan



glutenfree

all our prices are in ANG
and incl 9% sales tax

DINER

VOORGERECHTEN

STEAK TARTARE

rauw rundvlees | gepekeld eierdooier | komkommer | gerookte sesamolie

32,50

TOKYO TUNA

in blokjes gesneden tonijn | rode pepermango-ijs | sambai | gember | furikaki

33,50

PABLO ESCOLAR

dun gesneden escolar | citrusvruchten | gari | dadels | hazelnoot

32,50

BRISKET

langzaam gegaarde brisket | knolselderij | koffie | spek | appel | whiskeylak

31,50

MINTY MELON

watarmeloen | mint | avocado | framboos | cashewnoten

26,50

CHEESY PEAR

burrata | peer | sinaasappel | basilicum | balsamico | prosciutto | chili

32,50

GLAZED GOAT'S CHEESE

geitenkaas brûlée | pistache | ui | granaatappel | knapperige parmaham

33,50

HOOFGERECHTEN

SEA BASS

zeebaars | Citroentijm beurre blanc | paprika pesto | rucola | hazelnoot | Parmezaanse kaas

51,50

AGLIO E OLIO

homemade pasta | vongole | chorizo | salie

42,50

CATCH ME

aarzel niet om ernaar te vragen!

52,50

RISOTTO, WHAT ELSE

truffel risotto | amandel | gepocheerd ei | kruiden olie

42,50

ROASTED CAULIFLOWER

bloemkool | tzatziki | dukkah | ingelegde rode ui | feta | mint | pistach

38,50

TENDERLOIN

gegrilde ossenhaas | knolselderij | little gem | rokerige BBQ mayo | hazelnoot

56,50

LITTLE LAMBY

lamb shank | wortel | humus | appel | amandel

59,50

to share

kan je niet beslissen? laat ons je helpen!
vanaf 2 personen.

voorgerecht 38,00 p.p.
hoofdgerecht 56,50 p.p.
nagerecht 25,50 p.p.

chef's menu

2 gangen 82,50 p.p.
3 gangen 97,50 p.p.
4 gangen 112,50 p.p.

side dishes

frietjes 9,50
zoete aardappel friet 14,50
watarmeloen salade 15,00
geroosterde bloemkool 15,00
truffel risotto 19,50



Bekijk onze andere menu's en achter-de-schermen beelden online!



vegan of kan vegan worden gemaakt



glutenvrij

al onze prijzen zijn in Antilliaanse guldens en zijn inclusief 9% ob