



STARTERS

Caprese salad with burrata (v)	11
tomato, basil, bloody mary ice cream and herb mayonnaise	
Cauliflower variation (v)	10
roasted cauliflower, salted almond, oyster mushroom and old cheese	
Pork belly oriental style	11
kimchi, cream of carrot and ginger, puffed rice and hoisin-gel	
Bream ceviche	12
leche de tigre, quinoa, grapefruit, red pepper and coconut panna cotta	
VOLT gin marinated salmon	11
herb blinis, couscous, vadouvan mayonnaise and salmon eggs	
Oysters (4)	12
fines de claires with lemon and red wine vinegar with shallot	



MAIN DISHES

Ravioli filled with shiitake and pumpkin (v)	16
pumpkin toffee cream, grilled little gem, shiitake and mushroom cream	
Moussaka with eggplant, tomato rice and olives (v)	16
puffed tomatoes, zucchini, goats cheese and fried artichoke	
Pan fried brill fillet	22
mushroom, Jerusalem artichoke cream, crispy beef stew and veal gravy	
Flank steak	22
bavette steak, green beans, potato cookie and béarnaise sauce	
Rustenburger, Black Angus Beef	16
bacon, cheese, fried onion and homemade fries	
Beef rib roast for 2 persons	46
roasted vegetables, homemade fries and béarnaise sauce	
Chef's special	23
seasonal dish	





EXTRA'S

Homemade fries with mayonnaise	4,5
Green salad	4
Bread with aioli and tapenade	5



DESSERTS

Selection of Kef's Cheese	12
3 farmhouse cheeses, raisin fig bread and quince <i>Fonseca Porto, Late Bottled Vintage 7,5</i>	
Crème brûlée	7
vanilla cream with caramelized cane sugar <i>Coteaux du Layon, Loire 6,75</i>	
Chocolate ganache	8
passionfruit icecream and choco crumble <i>Don PX, Montilla Morilles 6,75</i>	
Beetroot dessert	8
vanilla curd, blackcurrant, pistachio cream and red beetroot icecream <i>Moscato Rosa, Veneto 6,75</i>	

Do you have a food allergy? Please let us know.

