

APERITIF

OYSTER FINE DE SPECIALE natural David Hervé	4,5 each
OYSTER FINE DE SPECIALE prepared David Hervé	6,5 each
PATA NEGRA Jabugo	16

APPETIZER

SCALOP lardo cauliflower macadamia nut	21
TUNA tomato avocado olive	21
OXTAIL celery root truffle pancetta	24
PORK BELLY langoustine pumpkin ras el hanout	21

ENTREMETS

DUCK LIVER sugar bread brandied raisin Pedro Ximenez	21
TRUFFLE potato free-range egg	35

MAIN COURSES

TURBOT duxelle potato Port	35
LOBSTER corn carrot vanilla	35
ANJOU PIGEON beetroot onion longgrain pepper	36
DEER CALF plum parsnip star anise	35

DESSERTS

CHOCOLATE chestnut muscovado rum	15
MANGO coconut pandan bergamot	15
CHEESE selection of Bourgondisch Lifestyle	17

Would you like to dine vegetarian? This is of course possible, our chef can prepare a completely vegetarian menu for you.

If you are allergic, are on a diet or wish to adapt a dish, let us know.

FLAVOURS OF HFSLG

The complete menu can also be prepared vegetarian.

Four-course	65
Five-course	75
Six-course	85
Seven-course	95
Extra course of cheese	+17
Cheese instead of dessert	+8,5

ALL-IN FLAVOURS HFSLG

Consisting of:

MENU | STILL OR SPARKLING WATER | ACCOMPANYING DRINKS | COFFEE | FRIANDISES

Four-course	110
Five-course	130
Six-course	150
Seven-course	170
Extra course of cheese	+17
Cheese instead of dessert	+8,5

The complete menu can also be prepared vegetarian.

WINE PACKAGE

Four glasses	40
Five glasses	50
Six glasses	60
Seven glasses	70

GLASS WINE PACKAGE

Four glasses	20
Five glasses	25
Six glasses	30
Seven glasses	35