

SUGGESTIONS

OUR STARTERS

Cold starters	Sashimi of red tuna	13,50
	Mango soup with green tea, caviar of wasabi	
Warm starters	Beef carpaccio	13,50
	With truffle oil, rucola and Parmiggiano	
	Eel in green sauce	16,00
	Veal's brain « meunière »	16,00
	Tartare sauce, crispy salad	
	Croquette of pigs' feet	14,00
	On a tomato carpaccio	
	Toast with mushrooms, garlic and parsley	13,00

OUR MAIN DISHES

Meat	Piétrain pork small cutlets	21,00
	Méli-mélo of asparagus and bread wheat, brown gray	
Fish	Osso bucco of veal	21,00
	With tagliatelle	
	Monkfish medaillons	22,00
	Miso soup, noodles with yellow carrots	

OUR SPECIALITIES

Dry aged beef	Rib steak – 300gr	
	Black Angus – United States	27,00
	Simmental – Germany	36,00
	Rubia Gallega – Spain	45,00
Discovery	Cube roll – 250gr	
	Irish cube roll – Ireland	26,50
	Simmental cube roll – Germany	27,50
	2 beefeaters ? Difficult choice ? Select two pieces of your choice and share each one as half portion for a dubble discovery	

OUR DESSERTS

Crème brûlée	6,00
Milk chocolate cake	7,00
Mendiants with caramel, orange custard	

All our prices are in euro, VAT and service included