

DINNER

18.00 - 22.00



STARTERS

01. FINES DE CLAIRES

3 pieces, cabernet sauvignon vinegar, shallot and lemon..... 11,00€
Domaine des Yolais Véronique Gunther Chéreau

02. CEVICHE

corvina, kalamansi, red onion, sweet potato and corn..... 14,50€
Touraine Sauvignon Vini be Good

03. FREEKEH

pumpkin, saffron yoghurt, pomegranate pine nuts and basil (v)..... 11,00€
Pinot Grigio Rino Russolo

04. SCALLOP

Thai bisque, coconut, avocado, lime and coriander..... 15,50€
Domaine de Castelnaud Viognier Languedoc

05. LAMB SWEETBREAD

five spice, oystercream, cucumber, pickles and capers..... 13,50€
Pinot Grigio Rino Russolo
Ferme du Mont Première Côtes du Rhône

06. ROASTED RIBS

soy sauce, apple syrup, sesame and spring onion..... 12,00€
Villa des Croix Pinot Noir Claude Serra
Affigem Trippel

07. ROASTED BEET

figs, curd, chicken liver cream, apple and pistachio..... 12,50€
Domaine de Castelnaud Viognier Languedoc

SIDES

Green herb salad	4,50€
Pumpkin and eggplant	4,50€
Frites with mayonnaise	4,50€
La Ratte potato	4,50€

M & M MENU

SPECIAL 3 COURSE MENU

Ask our staff for the menu. Every dish can be ordered separately.

MAINS

08. STEAK FRITES

eggplant, artichoke, basil, parmesan, red wine gravy and frites..... 24,00€
Pinotage Spice Route

09. COD

beurre blanc, dill, herring roe, La Ratte potato and watercress..... 23,00€
Terre d'Amandiers Chardonnay

10. DEER

Jerusalem artichoke, shallots, mushrooms and gravy of deer..... 25,00€
Château Cadet Côtes de Bordeaux

11. VEAL

savoy cabbage, parsnips, hazelnut and madeira gravy..... 21,00€
Montepulciano - Abruzzo Italië

12. CAULIFLOWER

roasted with celeriac tahini, smoked almonds, pickled lemon and ras el hanout and 63° egg..... 19,50€
Villa des Croix Pinot Noir Claude Serra

13. DORADE

paprika, chorizo, white beans and olives Taggiasche..... 22,50€
Ferme du Mont Première Côtes du Rhône

14. CÔTE DE BOEUF

for 2 persons, garnish, béarnaise and frites..... 65,00€
Pinotage Spice Route

DESSERTS

15. COFFEE COMPLETE 7,50€
choose your coffee or tea

16. M & M CARAMEL BAR 8,00€
chocolate, caramelfudge and hazelnut icecream
Pedro Bertola Ximenez

17. LEMON CAKE 7,50€
roasted banana, butterscotch, banana merengue and mango passion fruit icecream
MR Mountain Wine

18. CREME CATALANA 7,50€
PX jelly and coffee granite
MR Mountain Wine

19. CHEESE PLATTER 13,50€
with apple chutney and rye raisin bread
Port Quinta do Pêgo Late bottled Vintage