

# Cold

## **Oyster (each) 5**

pumpernickel | lemon | shallot

## **Pata negra 8**

finely sliced | 30 gram

## **Oscietra caviar 20**

blini | creme fraiche | 5 grams

## **Steak tartar 20**

mrij | fig | olive | piment d'esplette

## **Cheese selection**

per variety 4

three varieties 10

## **Sardine (Ortiz) 12**

tomato | freshly baked bread

# Warm

## **Escargot**

6 pieces | herb butter 12

12 pieces | herb butter 22

## **Oyster (each) 5**

bbq | antiboise | sherry

## **Meat croquette 6**

6 pieces | mustard mayonnaise

## **Truffel risotto 15**

extra virgin olive oil

# Pastry

## **Star bonbon 2**

passion fruit | tarragon | yogurt

## **Macaron 2**

peanut | caramel buttercream

## **Friandises 4**

# Cocktails

## **Americo** 10

red vermouth | Campari | Red Bull

## **Rob Roy** 10

vermouth | angostura | whiskey

## **Bobby's** 13

premium tonic | clove | orange

## **Havana cooler** 13

rum | mint | ginger ale

## **Kir special** 15

Champagne | blackberry

## **Espresso Martini** 10

espresso | Eristoff | Kahlua

# Sparkling wines

## **Henriot** 16

premier cru | Champagne

## **Jacquesson** 18

739 | Champagne

## **MiM** 9

brut | cava

## **Belstar** 9

DOC Valdobbiadene | prosecco

## **Jeio Rose** 10

brut | spumante

# Wines by the glass

Ask your host or hostess about  
our wines by the glass