Appetizers

Green pea basil, tomato, lardo	19,5
Tomato watermelon, rose, gooseberry	20
Lobster blood orange, lovage, Gewürztraminer	32
Hamachi sambal, coconut, coffee	20
Green beans peach, almond, elderflower	22
Squid cabbage, gochujang, guanciale	22,5
Aubergine mint, tempeh, black garlic	25

Bites

Gillardeau oyster	7
Zeeland creuse à la flambadou, beef fat, pangrattato	7
Carrot, wild garlic, cardamom	6
Duck heart anticucho, tamarind, lime	7
Mussel 'croquette', aji amarillo, pimenton *2 pieces*	6

Chef's Menu

Green pea - basil - tomato

Hamachi - sambal - coconut

Green beans - peach - almond *

Squid - cabbage - gochujang *

Quail - butter chicken sauce - wild garlic

Peach - tomato - marigold

4 courses *(lunch only)* 85
6 courses 115 *

wine pairing 63 / 95 *
soft pairing 40 / 60 *

Fire specialties

Quail 28
butter chicken sauce, wild garlic, green tomato

Sea bass 40
grilled Basque-style with garlic pil-pil sauce

Hanger steak 250g 48
allium varieties, bordelaise sauce, bone marrow

Dry-aged Simmentaler ribeye 300g 85
served with béarnaise sauce

'Baambrugs' pig 250g 38
chanterelle, brown butter, elderflower

Desserts

Clafoutis *to share* 18
cherry, verbena, buttermilk

Brioche 14
apricot, lemon thyme, apricot pit

Millefeuille 14
dark chocolate, raspberry, smoked paprika

Peach 14
tomato, marigold, huacatay

Cheese platter 18
selection of three

All dishes and prices are subject to change