

Munten Selection

Chef's amuse bouche

 **CELERIAC CARPACCIO** with mushrooms | truffle | chestnut cream

 Moscatel Blanco | Bodegas Juan Gil | Jumilla, Spain

SALMON TARTARE with prawn | citrus | green herbs | wakame

 Viognier | Moulin de Gassac | Languedoc, France

VENISON CARPACCIO with hazelnut | celeriac | rocket

 Garnacha Tinta | Petit Caus | Penedes, Spain

 **PUMPKIN SOUP** with tartare of three varieties of pumpkin

 Pinot Gris | Wijngoed Thorn | Maasvallei Limburg, The Netherlands

SEA BASS with pil pil | garlic | chili pepper

 Garnacha Blanca | Domenco de Jarauta | La Rioja, Spanje

BRAISED WILD BOAR with game gravy | crispy bacon

 Tempranillo | Honoro Vera | La Rioja, Spain

 **MUSHROOM RAVIOLI** with truffle | Parmesan | rocket

 Tempranillo | Honoro Vera | La Rioja, Spain

COD with spinach | lobster sauce

 Chardonnay | Hasher Family Estate | Upper Hemel en Aarde Valley, South Africa

DUO OF VENISON with game gravy | venison croquette | venison steak

 Monastrell | Bodegas Juan Gil | Jumilla, Spain

TOURNEDOS (+€12) with truffle jus | fresh truffle

 Malbec | Aymara | Valle de Maule, Chili

RED BERRIES with forest fruit sorbet | red berry compote

 Riesling Spätlese | Haider | Burgenland, Austria

PEAR with caramel | speculoos ice cream

 Muscat Barrique | Château de La Peyrade | Languedoc, France

SELECTION OF 3 CHEESES with grapes | syrup | nut and fig bread (5 cheese instead of 3 cheeses +€10)

 Graham's Tawny 10 year | Porto, Portugal

3 course menu

€ 57,50

4 course menu

€ 69,00

5 course menu *

€ 82,50

*starter, entremet or dessert as an additional course.

( Suggested wine pairing available separately, not included)

Lima Oyster	<i>lemon union red wine vinigar</i>	3 pieces	14
Jamón Ibérico	<i>thinly sliced Ibérico ham</i>		22

STARTERS

(Served with bread, olive oil and fleur de sel)

Celeriac carpaccio		<i>with mushrooms truffle chestnut cream</i>	18
Salmon tartare		<i>with prawn citrus green herbs wakame</i>	20
Venison Carpaccio		<i>with hazelnut celeriac rocket</i>	21
Beef Carpaccio		<i>with truffle hazelnut foie gras</i>	21
Pumpkin soup		<i>with tartare of three varieties of pumpkin</i>	15
Game consommé		<i>with oyster mushrooms</i>	15
Sea bass		<i>with pil pil garlic chili pepper</i>	18
Braised wild boar		<i>with game gravy crispy bacon</i>	18

MAIN COURSES

Mushroom ravioli		<i>with truffle Parmesan rocket</i>	27
Mussel pot		<i>with sauces portion of fries cooked in white wine</i>	28
Cod		<i>with spinach lobster sauce</i>	31
Duo of venison		<i>with game gravy venison croquette venison steak</i>	28
Grass Fed Beef Burger		<i>with fried onion cheddar truffle</i>	24
Duck Leg Confit		<i>with orange</i>	28
Tournedos		<i>with truffle sauce fresh truffle</i>	42
Loaded truffle fries		<i>with truffle mayonnaise fresh truffle Parmesan green onion</i>	14
French fries		<i>with mayonnaise</i>	5

DESSERTS

Red berries		<i>with forest fruit sorbet red berry compote</i>	12
Pear		<i>with caramel speculoos ice cream</i>	12
Dame blanche		<i>with warm chocolate sauce white chocolate mousse</i>	12
Coffee Sweets (friandises)		<i>cannoli fudge macaron filled speculoos</i>	9
Cheese selection		<i>with grapes syrup nut and fig bread</i>	16
		3 pieces	16
		5 pieces	26

Wine selection by the glass

WHITE WINES

		150ml
2025	Verdejo Rippa Dorii Rueda, Spain	7,50
2017	Semillon Chardonnay Frédéric M. Big Rivers, Australia	7,50
2025	Moscatel Blanco Bodegas Juan Gil Jumilla, Spain	8,00
2024	Pinot Gris Wijngoed Thorn Maasvallei Limburg, The Netherlands	8,50
2024	Trebbiano Avanzi Lugana, Italy	8,50
2025	Viognier Moulin de Gassac Languedoc, France	9,00
2024	Garnacha Blanca Domenico de Jarauta La Rioja, Spain	11,00
2022	Chardonnay Hasher Family Estate Upper Hemel en Aarde valley, South Africa	13,00

RED WINES

		150ml
2022	Garnacha Tinta Petit Caus Penedes, Spain	8,00
2010	Malbec Aymara Valle de Maule, Chili	8,00
2024	Tempranillo Honoro Vera La Rioja, Spain	8,50
2024	Monastrell Bodegas Juan Gil Jumilla, Spain	9,50
2021	Aragonez Herdade do Sobroso Alentejo, Portugal	9,50
2024	Sangiovese Fabiano Valpolicella Ripasso Classico, Italy	11,00
2022	Tempranillo Crianza Rippa Dorii Ribera del Duero, Spain	12,00
2022	Cabernet Franc, Merlot Chât. Les Hauts-Conseillants Lalande de Pomerol, France	15,00

DESSERT WINES

		150ml
	Riesling Spätlese Haider Burgenland, Austria	8,50
	Muscat Barrique Château de La Peyrade Languedoc, France	8,50
	Graham's Tawny 10 year Porto, Portugal	8,50

WINE PAIRINGS

2 Course Wine Pairing	19,00
3 Course Wine Pairing	28,50
4 Course Wine Pairing	38,00
5 Course Wine Pairing	47,50

We invite you to explore our extensive wine list, featuring 200 carefully selected wines.