# MENU

## BREAD & BITES

**CIABATTA** — € 6,50
choice of herb butter or aioli

**SERRANO HAM BRUSCHETTA** — € 11,50
ricotta, sun-dried tomato, nectarine & black garlic

**TOMATO BRUSCHETTA** — € 11,50
antiboise, sun-dried tomato & balsamic vinegar

**BLACK AND BLUE OYSTER** — € 4,50
classic vinaigrette

**PONZU OYSTER** — € 4,95
chilli, honey, soy sauce, ginger & ponzu

**OYSTER PLATTER** — € 27,50
two Black And Blue oysters, two Josper-grilled oysters & two ponzu oysters

**OLIVES** — € 4,95

## STARTERS

**CARPACCIO** — € 16,00
truffle mayonnaise, parmesan, pine nuts, rocket & sun-dried tomatoes

**STEAK TARTARE** — € 17,00
classic preparation & quail egg

**BURRATA** — € 17,00
antiboise, tomato cream & pistachio

**SCALLOPS** — € 21,50
bisque, sweet potato & hazelnut beurre noisette

**JOSPER-GRILLED PRAWNS** — € 16,00
garlic, chilli & herb oil

**JOSPER-GRILLED PORK BELLY** — € 16,00
bbq glaze, celeriac purée, pineapple gel,
pickled red onion & sesame seeds

**HUMMUS & MUHAMMARA** — € 14,50
ciabatta

**TUNA TARTARE** — € 19,00
soy marinade, avocado & bonito crumble

**HALF LOBSTER** — € 27,00
herb butter

**SOUP OF THE DAY** — € 9,95
daily changing soup

## SALADS

**BLACK AND BLUE SALAD** — € 25,50
mixed leaves, citrus vinaigrette, cucumber, tomato, avocado,
pine nuts, egg, croutons & parmesan
CHOOSE YOUR TOPPING:
prawns | chef's steak | goat's cheese

**VEGETARIAN SALAD** — € 24,50
mixed leaves, cucumber, sweet potato, walnuts, sun-dried tomatoes, pickled
onion, avocado, parmesan & raspberry vinaigrette | vegan option available

**CAESAR SALAD** — € 25,50
little gem lettuce, chicken, bacon, parmesan & croutons

## MAIN COURSES

served with fries

**TOURNEDOS BLACK ANGUS | 180 grams** — € 32,00

**PICANHA | 250 grams** — € 29,95

**CHEF'S STEAK BLACK ANGUS | 200 grams** — € 29,50

**RIB EYE BLACK ANGUS | 600 grams** — € 72,00
for two persons

**HELE KREEFT UIT DE JOSPER | 500 gram** — € 52,00
herb butter

**100% BLACK ANGUS BURGER** — € 23,00
brioche, cheddar, rocket, gherkin & bbq sauce
supplement: roquefort + € 2,50

**VEGETARIAN BURGER** — € 23,00
brioche, cheddar, rocket, gherkin & bbq sauce | vegan option available
supplement: roquefort + € 2,50

**SEA BASS FILLET** — € 32,00
antiboise, saffron beurre blanc, samphire & tomato oil

**POUSSIN** — € 29,50
salsa verde, pointed sweet pepper, tomato crumble & green herb oil

**JOSPER-GRILLED PORK COLLAR** — € 29,00
sweet oyster sauce, herb crumble, chive cream & crispy garlic

**THAI GREEN CURRY** — € 28,00
coconut, oyster mushrooms, pak choi, green beans,
chilli oil, basil & naan bread

**CATCH OF THE DAY** — market price

**CHEF'S SPECIAL** — market price

**LET'S SURF IT** — € 27,00
add half a lobster to your main course

## SIDES

**SAUCES** — € 4,50
béarnaise | herb butter | peppercorn sauce | chimichurri | creamy mushroom sauce

**JOSPER-GRILLED PUMPKIN** — € 9,00
feta, thyme-honey crumble, lemon & chives

**ROASTED SEASONAL VEGETABLES** — € 8,50

**SIDE SALAD** — € 7,00
mixed leaves, cucumber, tomato, pickled onion, walnuts & citrus vinaigrette

**SWEET POTATO FRIES** — € 8,50
parmesan & truffle mayonnaise

## DESSERTS

**CHOCOLATE DREAM** — € 13,50
amarena cherries, crumble & vanilla ice cream

**JOSPER-GRILLED PINEAPPLE** — € 14,00
pistachio praline, lime gel, waffle crumble & coconut ice cream

**APPLE CRUMBLE PIE** — € 13,50
apple & cinnamon ice cream

**SPECULOOS CHEESECAKE** — € 13,50
waffle crumble, caramel ice cream & Maldon sea salt

**SGROPPINO** — € 11,00
vodka, prosecco & lemon sorbet

**CHEESE PLATTER** — € 17,00
selection of cheeses & fig bread

BLACK AND BLUE
QUALITY STEAKS & SALADS

VEGETARIAN
VEGAN