Le Souterrain

Snacks

Oyster plain 5

Oyster with spicy margarita 6

Asetra caviar with crispy chicken and sour cream 12

Asetra caviar with a cream of oyster and smoked O-toro 15

Potato rösti with cured ham 4,5

Salted cod with sour cream, chives, and ikura 4,5

Celeriac with wasabi, lime, and mushroom XO 4,5

Eggplant with tandoori and orange (V) 4

Bread with salted butter (V) 5

(V) vegetarian · Please inform us of any allergies or dietary requirements.

Dishes may contain traces of gluten, nuts, milk, egg, fish and shellfish

Le Souterrain

Starters

Steak tartare with crispy potato, cecina de león and miso 15 *

Sea bass with cucumber and vinaigrette of sambai and wasabi 15 *

Sweet potato preparations with aged cheese and roasted garlic (V) 15

In between

Chicken thigh ravioli with bunch carrots and spicy carrot sauce 18

Bisque 'cappuccino' with coconut and pandan 16 *

Mushroom risotto with morels and Parmesan cheese sauce (V) 18

Main

Short rib with red wine jus and onion 29 *

Sea trout with fennel and sauce of green and pink peppercorn 29

Eggplant schnitzel with sesame sabayon and vadauvan sauce (V) 23

Wagyu A5 steak served with beef jus (100 grams) 45

Sides

Fries of Frites Atelier with homemade mayonnaise (V) 7

Green salad (V) 6

Roasted vegetables (V) 6

Truffle (V) Dayprice

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The dishes that are marked with a star are also available in combination
as the 5-course chefs menu for 75 euros.

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Dessert

Dame Blanche vanilla ice cream with whipped cream and warm Majani chocolate sauce (V) 12

Red fruit, white chocolate mousse with sorbet and blackberry liqueur (V) 12

Pistachio ice cream, caramelized white chocolate mousse and kataifi (V) 15 *

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