

DAMIANZ MENU

4- course Damianz menu • 66,50

Herring ||| Seabass ||| Entrecote ||| Blueberry

5- course Damianz menu • 76,50

Herring ||| Scallop ||| Seabass ||| Entrecote ||| Blueberry

VEGGIE MENU

4- course Veggie menu • 66,50

Tomato ||| Shiitake ||| Green asparagus ||| Blueberry

5- course Veggie menu • 76,50

Tomato ||| Celariac ||| Shiitake ||| Green asparagus ||| Blueberry

3 - COURSE LUNCH MENU

Ask one of our staff members for
our daily changing lunch menu.

€ 50,-

CHEF'S MENU

5- course Chef's menu • 87,50

Oyster ||| Foie Royal ||| Monkfish ||| Sweetbread ||| Mango

6- course Chef's menu • 97,50

Oyster ||| Foie Royal ||| Monkfish ||| Pigeon ||| Sweetbread ||| Mango

7- course Chef's menu • 107,50

Oyster ||| Caviar ||| Foie Royal ||| Monkfish ||| Pigeon ||| Sweetbread ||| Mango

EXTRA'S

Oysters • 4,50

Ask one of our staff members for the different types of oysters
and preparation options.

Caviar • 18,- PER 10 GRAMS

Are you a fan of caviar?

We can add 10 grams of caviar to a dish or your choice.

Cheese supplement • 7,50

If you prefer a selection of cheeses rather than a dessert,
this is available for a supplement of 7,50 euro.

Selection of cheeses • 18,50

A selection of cheeses can be added to your menu
for 18,50 euro.

DAMIANZ MENU

Herring

Beetroot ||| Sweet onion ||| Horseradish

Scallop

Fennel ||| Goats cheese ||| Serrano ham ||| Lemon thyme

Seabass

Sweet potato ||| Foie Royal ||| Leek ||| Soya

Entrecote

Katsuobushi ||| Miso ||| Artichoke ||| Shiitake

Blueberry

Matcha ||| Almond ||| Lime

VEGGIE MENU

Tomato

Burrata ||| Olive ||| Basil

Celeriac

Apple ||| Chicory ||| Walnut ||| Truffle

Shiitake

Artichoke ||| Fregola ||| Miso

Green asparagus

Potato ||| Poached egg ||| Hollandaise

Blueberry

Matcha ||| Almond ||| Lime

If you have any questions about allergies or dietary, please feel free to ask one of our staff members.
All our menus can only be ordered per table. If you wish to change the order of dishes in the menu's, a supplement will be charged.



CHEF'S MENU

Oyster

Passion fruit ||| Cauliflower ||| Dill

Caviar

Crayfish ||| Pickles ||| Runner bean

Foie Royal

Mackerel ||| White grape ||| Vadouvan ||| Sherry vinegar

Monkfish

Pandan rice ||| Bok choy ||| Tom kha kai

Pigeon

Cabbage ||| Carrot ||| Mango ||| Peanut

Sweetbread

Langoustine ||| Spinach ||| Fregola ||| Orange-Sauternes

Mango

White chocolate ||| Pistachio ||| Yuzu



À LA CARTE

The following dishes from our Damianz and Chefs menus can be ordered a la Carte.

STARTERS

Oyster • 26,00

Passion fruit ||| Cauliflower ||| Dill

Herring • 26,00

Beetroot ||| Sweet onion |||
Horseradish

MAIN COURSES

Monkfish • 37,50

Pandan rice ||| Bok choy ||| Tom kha kai

Entrecote • 38,50

Katsuobushi ||| Miso ||| Artichoke ||| Shiitake

Sweetbread • 38,50

Langoustine ||| Spinach ||| Fregola |||
Orange-Sauternes

DESSERTS

Blueberry • 15,00

Matcha ||| Almond ||| Lime

Mango • 15,00

White chocolate ||| Pistachio ||| Yuzu