

CAFE • RESTAURANT  
*Dauphine*

## STARTERS

French onion soup ⑤ with cheese crouton	10,50	Oeufs durs mayonnaise with herb salad, capers, anchovies and parsley oil	8,75
Pumpkin soup ⑤ <sup>EGAN</sup> with pumpkin seed dukkah	10,50	Seabass ceviche with grapefruit, pomegranate, avocado, chili pepper and radish	16,50
Stracciatella di burrata ⑤ with roasted beets, herb salad, basil oil and rye bread crumble	15,75	Tarte croquante <i>with smoked salmon or beef rib-eye</i> with ricotta-wasabi cream, peas, sesame and chives	16,50
Roasted celeriac ⑤ <sup>EGAN</sup> with mushroom cream, lovage oil, lentils, mushrooms and apple	12,50	Fried soft shell crab with wakame salad and lime mayonnaise	16,50
Fattoush salad ⑤ <sup>EGAN</sup> with roasted and spiced cauliflower, peas, radish, dates, pickled red onion, parsley, pine nuts and pomegranate	15,75/19,75	Baked boudin noir with apple, herb salad, balsamic apple syrup and Parmesan cheese-walnut crumble	13,50
Truffle ravioli ⑤ with arugula and Grana Padano	15,75/19,75	Beef loin carpaccio with truffle mayonnaise, Grana Padano and arugula	15,75
Ravioli ⑤ <sup>EGAN</sup> with Jerusalem artichoke, spinach and pistachio	15,75/19,75	Jamón Ibérico 'de bellota' with vegetable pickle and arugula	17,50

## FRUITS DE MER

Oyster with red pepper, passion fruit, Chardonnay vinegar and coriander (per piece)	4,75	Plateau de fruits de mer small (for 2 persons) four oysters, periwinkles, prawns, Dutch shrimps, mussels, vongole, razor clams and king prawns (150 grams King Crab +29,-)	49,50
Half a dozen Fines de Claires (France) with mignonette and lemon	24,00		
Half cold lobster with lemon mayonnaise	26,50	Plateau de fruits de mer large (for 2 persons) eight oysters, periwinkles, prawns, Dutch shrimps, mussels, vongole, razor clams, king prawns and two half cold lobsters (150 grams King Crab +29,-)	86,50
King crab (200 grams) with lemon mayonnaise	39,50	<i>To be ordered with: portion of fries (4,95) and portion of salad (2,95)</i>	

## MAIN COURSES

Tarte tatin ⑤ with goat cheese, stewed red onion, dried tomato, oregano and pumpkin	22,50	Duck confit with poultry gravy, hot lightning with parsnips and stewed cavolo nero	24,50
Vegan rendang of mushrooms and cashew ⑤ <sup>EGAN</sup> with basmati rice, fried boksoi, sweet and sour carrot and fried lotus root	20,50	Rib-eye <i>with béarnaise or pepper sauce</i> with fries and salad	24,50
Shiitake burger ⑤ <sup>EGAN</sup> with pickled cucumber, grilled eggplant, pepper mayonnaise and fries	19,75	Steak tartare with fries and salad	24,50
Cod fillet with lobster risotto with peas and spinach, glazed carrots with miso-beurre blanc	25,50	Hamburger royale (fried egg +1,95) with bacon-onion chutney, aged cheese, jalapeño pickle and fries	19,75
Lightly smoked salmon steak potato mousseline with beurre noisette, roasted fennel with orange, roasted tomato and salsa verde	25,50	Grilled beef tenderloin with red wine gravy, celeriac gratin, roasted red onion and caramelized chicory	28,50
		Roasted leg of lamb (for 2 persons) with thyme jus, compote of mostarda, pommes dauphine and roasted eggplant, onion, tomato and zucchini ratatouille	27,50 p.p.