



## APERITIVO

Oysters of the season ½ dozen from 26  
Can also be ordered by piece.

Jamon Iberico Cebo de Campo (50gr.) 10

Rosemary focaccia · grissini · seasonal aioli 7

## MERCADO DE CARNE / PESCADO

### ANTIPASTI

Langoustine carpaccio · blood orange hollandaise

Zeeland mussels-razor clams · Pernod · tarragon sauce

Green asparagus · morille foam · egg salad

Dutch lamb breast · green peas cream · lamb gravy

Crème Brûlée rosso di langa (cheese dessert)

or

Panna cotta · white chocolate · rhubarb

58

Wine pairing 48

All our tapas dishes are fresh and homemade and are prepared in our Spanish charcoal oven, the Mibrasa.

If you have allergies or dietary requirements, please let us know.